Grandma Burger's Sugar & Spice Cook Book

Happy Eating

Wanda Burger
1984

Hashbrowns Au Gratin

2 lb. bag hashbrown potatoes, thawed
½ c. margarine, melted
1 tsp. salt
½ tsp. pepper
2 T. minced onion
can cream of chicken soup
2 c. (16-oz.) sour cream
2 c. processed American cheese
2 c. crushed corn flakes

Mix all ingredients except margarine and corn flakes and put into 9x13x2-inch pan. Toss corn flakes and melted margarine and put on top. Bake at 350° for 45-50 minutes.

Sauerkraut Salad

No. 2 can sauerkraut, drained
1 c. sugar
½ c. chopped green onion
⅓ c. chopped celery
½ c. chopped green pepper
¼ c. chopped pimento
½ c. salad oil
¼ c. vinegar

Thoroughly mix vinegar and salad oil. Pour over vegetables; add kraut. Chill overnight.

This recipe tastes a lot better than it sounds, she said. The onion, pepper and celery add great flavor. This recipe can be doubled by using a 16-ounce can of sauerkraut. She often makes it at Christmas for a different kind of salad.

This Cook Book is dedicated to my six children whom I am very proud, and to my many friends and family who have shared their recipes with me for many years. I hope you will enjoy sharing these same recipes with the special people in your lives.

Wanda (Kinman) Burger

Friendship is like a boomerang. When you throw it out, it usually comes back. Be a Friend — Share a Recipe!

A- MEATS, VEGETABLES & CASSEROLES . . . Tan

B- SALADS . . . . Green

C- BREADS . . . . Ivory

D- DESSERTS . . . . Yellow
Cakes & Frostings . . . . D- 1
Pies & Crusts D-11
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E- COOKING IN QUANTITIES . . . . Pink

F- PARTY SNACKS, DIPS & BEVERAGES . . . Gray

G- CANDIES . . . . Blue

H- CANNING, ETC. . . . . Orange

EQUIVALENTS AND HINTS . . . . White

BAKED PORK CHOPS

8 pork chops trimmed of excess fat
8 slices onion
8 Tbsp. brown sugar
8 Tbsp. catsup

Arrange pork chops in baking dish and top each with the ingredients in the order given. Cover and bake at 350° 1 hour. Uncover and continue to cook for an additional 30 minutes.

GERMAN CHOW MEIN

3 c. lean pork, diced
4 Tbsp. shortening
2 c. water
2 medium onions, chopped
2 c. shredded cabbage
½ c. chopped green pepper
1½ c. sliced celery
¼ tsp. sage
¼ tsp. thyme
1 can cream of chicken soup
salt and pepper to taste

Cook cabbage and celery in two cups of water 15 minutes after it gets hot. Drain and save water. Brown pork in shortening. Add the two cups of reserved water. Cook until tender — about 1 hour. Add green pepper and onion last 15 minutes of cooking. Stir in celery and cabbage mixing thoroughly. Add soup and heat and serve over Chinese noodles or rice.

CHEDDAR TURKEY CASSEROLE

¼ c. butter
¼ c. flour
¼ tsp. sage
¼ tsp. salt
dash of pepper
2 Tbsp. Worchestershire Sauce
1½ c. milk
1 c. (4 oz.) shredded sharp Cheddar Cheese
1 10-oz. pkg. frozen chopped broccoli, thawed, drained
2 c. chopped cooked turkey
1 c. crushed potato chips

Melt ¼ cup butter in saucepan over low heat. Blend in flour, sage, salt, pepper and Worchestershire sauce. Gradually add milk; cook, stirring until thickened. Add cheese; stir until melted. Stir in broccoli and turkey. Spoon into 1½-quart baking dish. Top with chips. Bake at 350° 20 to 25 minutes.

MEAT LOAF SUPREME

2 lb. ground beef
2 Tbsp. bread crumbs
2 eggs
½ c. chopped onion
½ c. green pepper
¼ tsp. garlic
1½ tsp. salt
½ tsp. pepper
1 Tbsp. parsley flakes
¼ c. catsup
¼ c. mayonnaise
bacon

Mix all ingredients, except bacon. Place in loaf pan — top with strips of bacon. Bake 1 hour at 375°

CRISPY BAKED CHICKEN

1 3-lb. broiler-fryer chicken, cut up
½ c. milk
1½ c. packaged herb flavored stuffing mix

Brush chicken pieces with milk. Pat crushed stuffing mix onto each piece; shake off excess crumbs. Place chicken pieces, skin side up, in a lightly greased 10x15-inch baking pan. Bake at 375° about 1 hour or until done.

ITALIAN LASAGNA

1 lb. ground chuck
½ small onion, chopped
3 Tbsp. olive oil
1 (12 oz.) can tomato paste
1 (8 oz.) can tomato sauce
1 c. water
garlic salt to taste
1 tsp. oregano
1 Tbsp. sugar
1 pkg. lasagna noodles
1 pkg. Mozzarella cheese, sliced
1 can Parmesan cheese

Saute onion and meat in oil. Add tomato paste and tomato sauce. Simmer 15 minutes. Add 1 cup water, garlic salt, oregano, and sugar. Continue to cook — over extremely low heat — about 1 hour; adding additional water if sauce becomes too thick. Boil noodles according to package instructions. In 8x8 baking dish layer sauce, cheeses, and noodles alternately; ending with sauce. Sprinkle generously with Parmesan cheese and bake at 350° about 30 minutes.

YESTERDAY'S CASSEROLE

1 (10 oz. size) enchiladas sauce
1 c. water
1 (8 oz. size) tomato sauce
1 lb. lean ground beef
½ c. ripe olives,
chopped (optional)
1 large onion, chopped
½ lb. grated Cheddar cheese
½ tsp. garlic powder
½ tsp. salt
6 flour tortillas

Combine sauces with water and set aside. Brown meat, onion, garlic, and salt in heavy skillet. Add olives and ½ cup sauce to browned meat. In casserole dish, layer tortillas dipped in sauce with alternate layers of meat, cheese, and additional sauce until all 6 tortillas are used. Top with remaining sauce and cheese. Bake at 350° 25 minutes. This can be prepared, refrigerated covered overnight until baking time.

HOME MADE NOODLES AND PORK

Noodles:

1 beaten egg
½ tsp. salt
2 Tbsp. milk
1 c. sifted flour

Mix and roll thin. Let stand about 20 minutes. Cut into strips ¼ inch wide and allow to dry about 2 hours.

Sauce:

3 Tbsp. butter
3 Tbsp. flour
¾ tsp. salt
dash of pepper
1 c. milk
3 oz. Blue cheese

Melt butter. Stir in flour, salt, and pepper. Add milk, stirring constantly, cook over low heat until thick. Add Blue Cheese and stir until cheese melts.

6 tenderloin pork chops

Salt and pepper pork chops. Brown in hot skillet. Remove meat. To drippings add approximately 2 cups water and bring to boil. Add noodles and cook 10 minutes. Combine noodles and sauce, then pour into 10x6 casserole dish. Lay meat on top of noodles. Bake at 350° about 30 minutes or until done.

STEAK FLAMBOYANT

1 large sirloin steak (for 6)
salt, pepper and garlic salt
2 c. water (plus ½ c.)
6 beef bouillon cubes
1 onion, chopped
1 green pepper, chopped
2 Tbsp. butter
1½ Tbsp. cornstarch
⅓ c. white cooking wine
rice (6 servings)

Cook rice according to package instructions and set aside. Salt, pepper, and garlic salt steak to taste. Set aside. Bring 2 cups of water to boil. Add bouillon cubes and stir to dissolve. Remove from heat. Saute onion and pepper in butter. Add to bouillon sauce. Thicken sauce by adding a paste made of cornstarch and ½ cup water; stirring constantly to avoid lumping. Add wine and stir well to blend flavors. Keep warm over low heat while broiling seasoned steak. Place rice on serving dish. Slice steak into strips and place over rice. Top with generous servings of bouillon sauce.

CHICKEN CORDON BLEU

8 chicken breasts or thighs
8 slices Swiss or Mozzarella
cheese
8 thin slices (or shredded) ham
2 eggs (beaten)
bread crumbs (very fine and dry)

Remove bones and skin from chicken. Flatten with meat cleaver. Place cheese and ham on each serving of chicken, roll up and secure with toothpicks. Cover each roll with egg then bread crumbs. Place in small amount of hot oil, brown on each side then put into flat baking dish. Bake 45 minutes at 300°.

NOTE: You can use thin veal cutlets or minute steaks instead of chicken.

SAUCE FOR CORDON BLEU

1 can cream of mushroom (or
chicken) soup
1 jar sliced mushrooms, drained
½ c. cooking sherry
8 oz. carton sour cream

Mix and heat until hot — do not boil. Pour over rolls above on serving dish.

CHICKEN DELIGHT

4 chicken breasts
12 flour tortillas
1 small can Ortega chili pepper
or 1 green pepper
1 can cream of chicken soup
1 can cream of mushroom soup
1 c. milk
1 medium onion, grated
1 c. cheese, grated
salt and pepper to taste

Cook in water, salt, pepper and chicken. Cool chicken. Remove skin and bone and cut into strips. Cut tortillas into strips. Rinse peppers to remove seeds and cut peppers into strips. In another dish, mix soups, milk, and onion. Butter a 12x14 casserole and layer tortillas, chicken, and pepper in that order. Pour soup mixture over layers. Top with cheese and bake, covered, at 300° 1 hour. Remove cover and bake an additional 15 minutes. This can be made ahead of time.

CANDIED SWEET POTATOES

6 medium sweet potatoes
⅓ c. butter
¼ c. brown sugar
1 pkg. small marshmallows

Cook potatoes in water to cover until tender. Peel and slice in thick slices or chunks. Place in baking dish. Melt butter, add brown sugar. When mixed well — and hot — remove from heat, stir in half of the marshmallows and pour over potatoes. Bake at 350° 25 minutes. Add balance of marshmallows over top and return to oven just until lightly browned, about 5 minutes more.

COMPANY CHICKEN

3 chicken breasts, cut in half
1 can cream of mushroom soup
1 c. cream (not milk)
¼ tsp. garlic powder
paprika
chopped parsley

Paprika chicken heavily. Place in a baking dish. Combine soup and cream. Pour over chicken. Sprinkle generously with parsley. Bake, uncovered, 1½ hours at 350°. The gravy is excellent served over rice, but if preferred the chicken may be cooked longer, thus eliminating the excess gravy.

SKILLET DINNER

1 tsp. sage
½ tsp. salt
a dash of pepper
6 pork chops
2 Tbsp. oil
2 medium onions, sliced
1 can condensed consomme
1 c. sour cream
3 Tbsp. flour

Combine sage, salt, and pepper. Rub chops with mixture and brown lightly in hot fat. Drain off excess oil. Add onions and consomme. Cover and simmer 30 minutes, or until meat is almost done. Combine sour cream and flour — pour over chops. Simmer, uncovered, 8 to 10 minutes longer.

MEAT BALLS AND SAUCE

1 lb. lean ground beef (make small
meat balls and fry in a little oil)
2½ qt. tomato juice
1 qt. whole tomatoes
2 cans tomato paste
1 onion, chopped
2 stalks celery, chopped
garlic, salt, pepper, red pepper,
celery salt, chili powder to taste

Pour all the ingredients into a large pan with meatballs and cook slowly until thick, 4 to 5 hours. Be sure to cook slowly over low heat. Crock pot is good. Serve over spaghetti.

GOURMET POTATOES

6 potatoes
2 c. shredded cheddar cheese
¼ c. butter
1½ c. sour cream
⅓ c. chopped onions
1 tsp. salt
dash of pepper
dash of paprika
2 Tbsp. butter

Cook potatoes in skins. Cool, peel and shred coarsely. Combine cheese and butter and stir over low heat until nearly melted. Remove from heat and blend in sour cream, onion, salt and pepper. Fold in potatoes. Put in greased baking dish and dot with butter and paprika. Bake at 350° for 30 minutes. Can place covered in refrigerator several hours before baking, or over night.

ROAST TURKEY (20 lb.)

Clean and wash turkey, saving out the neck and giblets. Rub inside with salt and pepper. Loosen skin from breast with fingers. Stuff neck cavity, spreading over entire breast. This keeps breast meat from drying out. Fasten opening with tooth picks or metal pins. Fill body cavity loosely. Finish with picks. Rub with unsalted fat over all parts of turkey. Place turkey breast side up on sheet of extra heavy foil large enough to close in the turkey like a tent. (Put extra foil over the legs and wings.) Close ends of foil together tight. Bake at 450° 3½ hours before checking for doneness. Use large roaster or jelly roll pan.

BREAD STUFFING

20 c. dry bread cubes
1½ c. chopped onion
2 tsp. salt
1 tsp. pepper
sage to taste (2 or 3 tsp.)
¼ tsp. poultry seasoning
2 sticks butter

Cook neck and giblets until done in salted water. Remove giblets, add butter to stock to melt. Cut up giblets and neck meat in small pieces. Combine bread, onion, and seasonings. Add butter with stock to moisten. Add giblets. Toss gently to mix. Allow 1 cup stuffing for each pound of poultry or game. What does not fit in turkey put in another pan.

GRAVY

1 c. drippings
1 c. flour
8 c. liquid (stock and/or milk)
salt and pepper

For consistently good gravy — measure ingredients. Put drippings into roasting pan or skillet. Add flour and blend. Add liquid (stock, milk, or a combination of these). Cook until thick, stirring constantly. Season with salt and pepper. Also good if giblets are added.

BEEF POT ROAST

3- to 4-lb. chuck or pot roast
potatoes
onions
carrots
salt and pepper
flour

Roll roast in flour. Season with salt and pepper. Brown on all sides in hot fat. Add 1 cup water. Cover and cook slowly 2½ to 3 hours or until tender, adding more water if needed. If desired, add small chunks of onions, potatoes and carrots the last 45 minutes. Serves 6 to 8.

TACO CASSEROLE

2 lbs. ground beef
2 onions (chopped)
1 pkg. taco seasoning mix
2 cans tomato soup
2 cans chili beans
½ c. water
1 pkg. Taco Flavored Doritos
1 c. grated cheese
garlic powder
salt and pepper

Brown beef and onion, salt and pepper to taste. Add rest of ingredients (except cheese and Doritos). Simmer 5 minutes and put in baking dish. Cover with crumbled Doritos and cheese. Bake at 350° for 30 minutes.

CHICKEN-FRIED ROUND STEAK

2 lbs. round steak, ½ inch thick
3 beaten eggs
2 Tbsp. milk
1 c. fine cracker crumbs
¼ c. fat
salt and pepper to taste

Pound steak well with sharp-edged meat cleaver. Dip into egg mixed with milk, then into crumbs. Brown on both sides in hot fat. Season. Cover and cook over very low heat 1 hour.

TUNA CASSEROLE

1 can tuna
1 can chicken and rice soup
½ sweet green pepper, diced
(or 1 can peas)
1 can cream of mushroom soup
1 small can evaporated milk
1 pkg. dry noodles

Mix all ingredients together and put into casserole. Top with bread crumbs or potato chips. Bake in 350° oven for 45 minutes.

SWISS STEAK

2 lbs. round steak
½ c. flour
2 tsp. salt
½ tsp. pepper
3 Tbsp. fat
1 small onion, chopped
1 can stewed tomatoes
4 carrots sliced thin

Mix flour, salt, and pepper. Pound into steak. Brown meat and onion in hot fat. Add tomatoes and carrots. Cover, cook over low heat, or bake at 350° until tender, about 1½ hours.

CHICKEN A LA KING

1 c sliced mushrooms
½ c. chopped green pepper
¼ c. butter
3 Tbsp. flour
2 c. milk
salt and pepper
1 beaten egg yolk
3 c. diced, cooked chicken
2 Tbsp. finely cut pimiento

Lightly brown mushrooms and green pepper in butter. Add flour and blend. Add milk and seasonings. Cook until thick, stirring constantly. Stir some of hot mixture into egg yolk and add to remaining hot mixture. Continue cooking 15 minutes. Add chicken and pimiento. Serve on biscuits.

BUSY DAY STEW

3 lbs. beef stew meat
6 potatoes, quartered
1 bunch carrots, quartered
4 stalks celery, ½" pieces
2 onions (chopped)
salt and pepper to taste

Place all ingredients in heavy pan and cook on low. Cover with hot water. This makes a good crockpot dish. Cook on low all day. If broth is thin make paste of ¼ cup flour and ½ cup water and add to boiling broth.

VARIATION: Do not thicken broth but make Dumplings of 2 cups packaged biscuit mix, ⅔ cup milk. Mix well and drop by tablespoon to cover surface of stew. Simmer uncovered 15 minutes. Cover for 10 minutes.

OVEN BEEF AND NOODLES

1 lb. ground beef
1 onion (chopped)
3 Tbsp. butter
1 Tbsp. flour
salt and pepper to taste
2 c. raw crinkle noodles
2 cans vegetable soup
1 large can tomatoes

Brown beef and onion in butter. Stir in flour, salt and pepper. Add balance of ingredients. Place in casserole and bake at 350° 1 hour.

BEEF BARBECUE

2½ lbs. boneless chuck steak
½ tsp. garlic
½ c. wine vinegar
2 Tbsp. brown sugar
1 tsp. paprika
3 Tbsp. Worcestershire sauce
¾ c. catsup
2 tsp. salt
1 tsp. dry mustard
¼ tsp. black pepper

Cut the beef across the grain, into slices 1 inch wide. Place these in a slow cooker. In a small bowl, combine the remaining ingredients and pour over the meat. Cover and cook on low for 4 to 5 hours in slow cooker. Serve with rice or noodles or serve on buns as a hot sandwich.

MACARONI SALMON LOAF

¼ c. butter
¼ c. flour
1 tsp. salt
1 tsp. pepper
1 tsp. paprika
2 c. milk
1 egg, beaten
½ c. grated sharp cheese
8 oz. elbow macaroni
1 can salmon
1 can tomato sauce (8 oz.)

Melt butter. Blend in flour, salt, pepper and paprika. Gradually add milk, stirring constantly. Cook over low heat until thickened. Add a little sauce to beaten egg and blend well. Return mixture to sauce. Simmer 3 minutes, stirring constantly. Remove from heat and stir in cheese. Cook macaroni in boiling salted water until tender. Drain. Combine sauce, salmon and macaroni. Turn mixture into 9-inch square pan. Bake in moderate 350° oven 30 minutes. Pour tomato sauce over top 5 minutes before done.

SPEEDY MEAT LOAF

2 lbs. hamburger
½ lb. sausage
1 box stove-top stuffing mix
1¾ c. water
2 eggs
½ c. catsup
½ tsp. salt
1 onion (diced)
1 can tomato sauce

Moisten stuffing and contents of seasoning packet with water. Mix with other ingredients. Make into loaf. Pour tomato sauce over top. Bake at 375° 1 hour or until done.

BILLIE'S JOHN MOZETTI DISH

4 Tbsp. shortening
1 lb. ground beef
1 onion (chopped)
3 cloves garlic (chopped)
1 tsp. salt
¼ tsp. pepper
1 can tomato soup
1 can mushrooms chopped)
1 pkg. noodles (cooked per pkg.)
¼ lb. sharp cheese (grated)

Brown slowly, ground beef, garlic and onions in shortening. Add remaining ingredients, sprinkle cheese on top. Bake at 350° 30 to 40 minutes. Good served with french bread and lettuce salad.

BASIC CREPE RECIPE

2 c. flour
2 c. milk
3 eggs
3 Tbsp. melted butter
1 tsp. salt

Combine ingredients, beat until smooth. For each crepe, pour about ¼ cup batter in hot, lightly greased 8-inch skillet. Tilt skillet to spread batter evenly and thinly. When lightly browned, turn and brown on the other side. Remove, keep crepes separated between pieces of paper towel. Makes 18 crepes.

NOTE: Crepes may be prepared ahead of time. Fill and bake just before serving. If you are going to fill with fruit, add 1 to 2 tablespoons of sugar to batter and after filling sprinkle with powdered sugar.

CHICKEN CREPE FILLING

chicken
½ c. cooking sherry
1 jar mushrooms
salt
pepper
flour

Cook chicken in water with salt and pepper to taste. Remove bones and skin, cut into bite-size chunks. Make gravy using small amount of flour-water mixture for each cup of chicken broth you use. Add cooking sherry, mushrooms and chicken. Fill crepes with 3 tablespoons filling. Any mixture left over use to pour over the top when crepes are ready to serve.

VARIATION: Use cream of chicken soup and half as much cream or milk in place of chicken broth gravy.

ESCALLOPED POTATOES

2 lbs. frozen hash brown potatoes (thawed)
½ c. butter (melted)
1 tsp. salt
¼ tsp. pepper
1 can cream of chicken soup
2 c. crushed potato chips mixed with ½ c. melted butter
2 c. cheddar cheese (grated)
½ c. onion (chopped)
2 c. sour cream

Combine all ingredients except potato chips. Sprinkle buttered chips on top. Use a 3 qt. flat baking dish. Bake 45 minutes at 350°.

CHICKEN AND BROCCOLI

1 3 or 4 lb. chicken (fryer)
1 c. mayonnaise
2 cans cream of mushroom soup
1 tsp. curry powder
2 pkgs. frozen broccoli
1 tsp. lemon juice
½ lb. grated Cheddar cheese

Cook chicken with salt until tender. Remove bones and skin. Cook broccoli and put in bottom of baking dish, layer sliced chicken on top. Combine remaining ingredients, except cheese, and pour over chicken. Add grated cheese on top and bake for 35 minutes in 350° oven.

AMERICAN MEATBALLS

2 large cans tomato sauce
3 lbs. ground beef
1½ c. rice, uncooked
1 egg, slightly beaten
¼ c. minced onion
2 tsp. salt
dash pepper

Mix 1 can tomato sauce with balance of ingredients. Form into tennis ball size meatballs and place in baking pan. Take remaining can of tomato sauce and pour over top. Cover and bake at 350° 1 to 1½ hours.

NOTE: If minute rice is used less baking time is required.

STUFFED BELL PEPPERS

(Use meat mixture from AMERICAN MEATBALLS above)

bell peppers
tomato sauce

Cut tops off peppers, clean out seeds. Stuff with meat mixture, pour tomato sauce over top. Cover and cook slowly in heavy pan about 1 hour or bake covered at 350° 1 hour.

STUFFED CABBAGE ROLLS

(Use meat mixture from AMERICAN MEATBALLS above)

1 large head cabbage
1 tsp. salt
tomato sauce

Boil cabbage about 5 minutes in water with salt, removing leaves carefully as they soften. Place ½ cup meat mixture on each leaf, fold sides and roll to cover meat. Tuck end under, place in heavy pan. Pour tomato sauce over. Cover and cook slow 1 hour or bake at 350° 1 hour.

BIEROCHS OR EGG ROLLS

Bread dough or pkg. 5x5 size egg roll wraps
2 lb. hamburger
1 large head cabbage, shredded
2 large onions, diced
salt and pepper to taste

BIEROCHS — Cook onion, add hamburger and hot water to cover. Cook until redness is gone. Add cabbage and cook until cabbage is wilted. Drain well. Cool. Use frozen bread dough or make bread dough from any white bread recipe. When dough has doubled in bulk, roll out and cut into 4-inch squares. Put filling on half of square, fold dough over and seal edges. Let rise until double in size (about 1 hour. Brush tops with butter. Bake until brown as desired at 420° about 40 minutes.

EGG ROLL — Mix together and fill each egg roll skin, wrapping it like an envelope, moisten the edge and seal. Fry in hot grease at 325° until golden brown. Serve with dishes of sweet-sour sauce, mustard or catsup.

HAM AND CHEESE RING

1 loaf frozen white bread dough
3 oz. grated Cheddar cheese
3 oz. Swiss cheese, grated
3 oz. chopped cooked ham
1 Tbsp. melted butter

Let dough thaw to room temperature. On lightly floured board roll dough to 10 by 14" rectangle. Sprinkle cheese and ham on dough, leaving a 1" margin on all sides. Beginning with long side, roll dough tightly in jelly-roll fashion. Place dough on lightly greased cookie sheet, form a ring, seal ends together. With kitchen shears make slashes 1" apart, ¾ through roll, exposing filling. Brush with melted butter. Let rise in a warm place until doubled in size. Bake at 350° about 30 minutes or until golden brown.

CHICKEN SYED

1 chicken, cut up
3 Tbsp. plain yogurt
15 almonds, ground
2 Tbsp. coconut, ground
½ tsp. ginger
½ tsp. garlic powder
red pepper powder to taste
salt to taste
2 medium onions (slice thin)
oil

Fry onions till light brown in small amount of oil. Add yogurt, ginger, garlic powder and red pepper powder. Cover and let simmer 5 to 10 minutes. Add chicken, almonds and coconut. Simmer for 20 minutes making sure it does not stick to bottom of pan. Put in baking dish and bake at 400° for 30 minutes or until brown.

CHILI PIZZA

8-oz. can Quick Crescent Dinner Rolls
15-oz. can Chili with Beans, regular or hot
½ c. chopped onion
¾ c. shredded cheddar cheese
½ c. crushed corn chips
shredded lettuce
chopped tomatoes

Heat oven to 400°. Separate dough into 2 long rectangles. Place in ungreased 13x9" pan. Press dough over bottom and ½" up sides to form crust, sealing perforations. Bake at 400° for 10 minutes. Combine chili and onion, spoon over baked crust. Sprinkle with cheese and chips. Return to oven 10 minutes or until cheese is melted. Top with shredded lettuce and chopped tomatoes.

PUERTO RICAN BEANS

1 pkg. navy beans
1 onion, chopped
1 bell pepper, chopped
black pepper
garlic salt
1 can tomato sauce

Cook beans according to package instructions until partially tender. Add onion, bell pepper, and tomato sauce. Use black pepper and garlic salt to taste. Simmer until juice is thick.

OLD FASHIONED BAKED BEANS

3 c. dry beans
1 lb. bacon
1 tsp. dry mustard
3 Tbsp. molasses
½ c. brown sugar
salt to taste

Wash beans and soak overnight in cold water. Cook beans slowly in the water, until ready to boil. Then place beans in pot and add balance of ingredients. Add more water to cover beans if needed. Cover pot and bake 7 to 8 hours in slow oven at 275° adding water to keep beans covered. After beans are done uncover for last half hour to dry up some of the liquid.

VEAL CUTLETS PARMESAN

4 veal cutlets
2 Tbsp. butter
⅓ c. evaporated milk
2 Tbsp. grated Parmesan cheese
¼ c. flour
½ tsp. salt and pepper
⅓ c. evaporated milk
½ c. grated Parmesan cheese
1 can tomato sauce

Preheat oven to 350°. Melt butter in 8x12" pan. Dip veal in ⅓ cup milk and roll in mixture of next 4 ingredients, cheese, flour, salt and pepper. Put into pan. Bake, uncovered, 30 minutes. Meanwhile, mix remaining milk and grated cheese. Take meat from oven. Pour tomato sauce around veal. Spoon cheese mixture on top. Bake 25 minutes more, or until meat is tender.

HOT DOGS AND NOODLE BAKE

8 oz. egg noodle bows
2 Tbsp. shortening
8 hot dogs, cut in ½-inch slices
½ c. chopped onion
½ c. chopped green pepper
1 Tbsp. chopped pimiento
2 cans cream of mushroom soup
2 c. warm water
½ c. buttered bread crumbs
¼ c. grated Parmesan cheese

Add 3 tsp. salt and noodles to 6 cups boiling water. Boil rapidly, stirring constantly, for 3 minutes. Cover, remove from heat and let stand 10 minutes. Meanwhile, melt shortening in skillet. Add hot dogs and brown lightly on all sides, stirring occasionally. Add onion and green pepper and cook about 3 minutes longer. Mix pimiento, soup and water. Rinse noodles with warm water and drain well. Turn into greased 2-quart casserole. Turn hot dogs and soup mixture into casserole. Mix lightly. Mix bread crumbs and cheese. Sprinkle over top of casserole. Bake in moderate oven at 350° about 30 min.

SPAGHETTI BAKE

2 large cans tomatoes
8 oz. can tomato sauce
1 lb. pkg. of thin spaghetti
2 white onions, chopped
2 lbs. lean beef
1 c. mushroom pieces

Brown beef and onions in butter. Add tomatoes and sauce. Mix meat and cooked spaghetti. Bake in 325° oven for 40 minutes. Add more tomato sauce if needed.

STUFFED BURGERS

1 pkg. stuffing mix
2 lbs. lean ground beef
1 tsp. salt
2 eggs
1 can cream of mushroom soup
1 Tbsp. Worcestershire sauce
⅓ c. catsup

Prepare stuffing according to package directions. Combine eggs, salt and meat. Divide into 10 patties. On wax paper pat each to a 6-inch circle. Put about ⅓ cup stuffing in the center of each, pull meat up over stuffing, seal and place in a 9x12-inch baking dish. Combine remaining ingredients. Pour over meat. Bake uncovered at 350° 45 minutes.

BEEF AND CABBAGE CASSEROLE

2 lbs. lean ground beef
1 c. chopped onion
2 tsp. salt
1 tsp. pepper
3 Tbsp. uncooked regular rice
5 c. shredded cabbage
2 cans tomato soup, undiluted
1 soup can water

Cook the ground beef until brown. Mix in the onion, salt, pepper and rice. Cook for 2 or 3 more minutes. Remove from heat. Place the cabbage in a large casserole. Place the meat mixture over the cabbage, but do not stir. Combine the soup and water, and pour over all. Do not stir. Cover and bake at 350° for 1½ hours.

GERMAN-STYLE BURGERS

2 lb. ground beef
1 c. finely shredded raw potato
1 c. finely chopped onion
4 Tbsp. Worcestershire sauce
1 tsp. salt
2 Tbsp. oil

Combine all ingredients except oil. Shape meat mixture into 8 burgers about 1 inch thick. In large skillet, heat oil. Cook burgers over low heat until done as desired, 5 to 7 minutes on each side. Or place under preheated broiler, 3 to 4 inches from heat source, until done as desired, 5 to 7 minutes on each side.

TERIYAKI STEAK OR CHOPS

Steaks or pork chops for broiling or grilling

Poke fork holes in meat. Leave meat in marinade several hours, turning several times. Cook, turning meat one time. Cooking time will vary for thickness of meat and doneness preferred.

MARINADE

1 9 oz. pkg. steak marinade
and water (per package)
½ c. Teriyaki marinade sauce

Mix together.

BILLIE'S BAKED STUFFED MUSHROOMS

1 doz. fresh mushrooms
3 slices bread (hard)
3 green onions and some tops
¼ tsp. garlic powder
4 Tbsp. butter
parmesan cheese

Break off mushroom stems, chop and mix with crumbled bread, chopped onions and garlic powder. Saute in butter. Sprinkle parmesan cheese into this mixture and mix well. Stuff into the cavities of the mushrooms and bake at 350° 15 to 20 minutes depending on size of mushrooms.

BEANS AND BURGERS

2 lbs. ground beef
2 c. cracker crumbs
2 eggs
1 c. chopped onion
½ c. chili sauce
2 Tbsp. Worcestershire sauce
1 tsp. salt
dash pepper
2 cans tomato soup
2 cans red kidney or pinto
beans, drained
½ c. chopped green pepper
1 c. shredded sharp
Cheddar cheese

Combine ground beef with cracker crumbs, egg, onion, chili sauce, Worcestershire sauce, salt and pepper. Shape into 8 patties. In electric skillet, brown patties on both sides. Pour soup over meat. Top with beans and green pepper. Cover and cook over low heat 20 minutes. Sprinkle with cheese. Cover and cook 5 minutes longer.

SWEET POTATOES

4 c. sweet potatoes, cooked and drained
½ c. butter, melted
3 eggs, beaten
½ c. milk
1 tsp. vanilla
1 c. sugar

Beat and pour in flat baking dish. In separate bowl mix:

1 c. coconut
1 c. pecans, chopped
1 c. brown sugar
⅓ c. flour

Sprinkle on top of sweet potatoes and bake at 375° for 30 minutes.

SCALLOPED TOMATOES

2 cans tomatoes
2 c. dry stuffing mix
1 onion, chopped
2 Tbsp. sugar (or to taste)
1 tsp. salt
dash of oregano, pepper and rosemary

Mix all ingredients except ½ cup stuffing mix together and place in casserole, which has been well greased with butter. Dot with additional butter and top with remaining ½ cup stuffing. Bake at 375° 45 minutes.

BEEF AND POTATO LOAF

4 c. thinly sliced raw potatoes
4 Tbsp. cut-up onion
1 tsp. salt
1 tsp. pepper
1 lb. lean ground beef
¾ c. evaporated milk
½ c. fine soda cracker crumbs or uncooked rolled oats
¼ c. catsup or chili sauce
¼ c. cut-up onion
1 tsp. salt
1 tsp. pepper

Put in greased 2-quart baking dish potatoes and onion, sprinkled with salt and pepper. Mix ground beef, evaporated milk, soda cracker crumbs (or oats), catsup (or chili sauce), onion, salt and pepper. Spread evenly over potatoes. Top with more catsup. Bake at 350° 1 hour, until potatoes are tender.

GREEN RICE CASSEROLE

1 c. celery, chopped
1 onion, chopped
1 stick butter
1 c. dry rice
1 jar Cheez Whiz (15 oz.)
2 pkgs. frozen broccoli or spinach (chopped and cooked)
1 can cream of chicken soup
1 can cream of mushroom soup

Saute celery, onion in butter. Cook rice, then add other ingredients and pour into baking dish and bake 30 minutes in 350° oven.

BROCCOLI AU GRATIN

2 10-oz. pkgs. frozen cut broccoli
½ c. grated sharp cheese
1 c. bread crumbs
2 cans cream of chicken soup

Cook broccoli as directed, drain. Bring soup to boil, add broccoli. Place in casserole. Sprinkle with cheese and crumbs. Bake at 350° until hot.

BROCCOLI CAULIFLOWER CASSEROLE

2 pkgs. each frozen cauliflower and broccoli (cooked and drained)
1 c. onion, chopped
1 c. celery, chopped
1 can cream of mushroom soup
1 can cream of celery soup
1 15 oz. jar Cheese Whiz
½ c. butter

Saute onion and celery in butter, then add cheese. Mix in soups. Combine in casserole. Bake uncovered 30 minutes at 350°.

BEST EVER CORN CASSEROLE

1 can whole kernel corn, drained
1 can cream-style corn
1 carton (8-oz.) sour cream
1 egg
1 pkg. Jiffy Corn Muffin Mix
1 onion, chopped, or 1 Tbsp. dehydrated onion
½ tsp. salt
dash pepper

Combine all ingredients and stir together. Bake in a greased 8x8-inch dish at 350° for 45 minutes.

VEGETABLE CASSEROLE

1 can peas, drained
1 can green beans, drained
1 can whole kernel corn, drained
½ c. mayonnaise
1 c. shredded sharp cheese
½ c. chopped green pepper
½ c. chopped celery
½ c. chopped onion
1 c. soft bread crumbs
2 Tbsp. melted butter

Combine first 8 ingredients. Place in large flat dish. Combine crumbs and butter. Sprinkle on top. Bake at 350° for 30 minutes.

NOTE: You may omit mayonnaise and prepare white sauce and continue as above.

SALISBURY STEAKS

2 cans Golden Mushroom Soup
3 lbs. lean ground beef
1 c. fine bread crumbs
2 eggs, beaten
¾ c. finely chopped onion
1 tsp. salt
½ tsp. pepper

Mix 1 can of soup, and all ingredients and shape into patties. Place in a shallow baking dish. Bake at 350° for 40 minutes. Drain off fat. Mix remaining soup and ⅔ cup water, pour over meat. Bake 20 minutes more.

VEGETABLE BEEF SOUP

2 lbs. beef, with soup bone
4 carrots (sliced thin)
1 med. sized head of cabbage (shredded)
2 large onions (chopped)
2 cans tomatoes
1 large can tomato juice
1 bay leaf
4 potatoes (cubed)
salt and pepper

Cover meat and onion in water and bring to boiling. Turn heat to simmer for about 30 minutes. Add salt, bay leaf, pepper, tomatoes and juice. When meat is almost tender, add carrots, potatoes and cabbage in that order. Continue cooking on low until all is tender.

SCALLOPED POTATOES AND HAM

3 c. ham (diced)
12 potatoes, sliced
3 onions, sliced
salt and pepper
2 c. grated Cheddar cheese
2 (10 oz.) cans cream of celery soup
Paprika

Place half of the ham, potatoes, and onions in greased casserole. Sprinkle with salt and pepper, then half of cheese. Repeat with remaining half. Spoon soup over top. Sprinkle with paprika. Cover and cook at 350° 1½ hours or until potatoes are tender.

PEPPER STEAK

2 lb. minute steaks
3 env. onion soup mix
salt and pepper
3 green peppers
6 Tbsp. cornstarch
6 c. water

Salt, pepper and brown steaks, add onion soup and water, bring to boil. Add cornstarch in ½ cup water to mixture and thicken slightly. Add green peppers. Simmer 5 minutes. Serve over rice.

CHICKEN-FRIED STEAK

round steak
tenderizer
flour
shortening

Trim away outer layer of skin membrane, cut into pieces and pound to about a quarter inch thickness. Pound in tenderizer and flour and refrigerate about 2 hours covered. Meat pieces will need to be re-floured prior to frying. Pan fry in about a quarter inch of melted shortening.

EASY CHILI

2 lbs. hamburger (brown slightly and drain)
2 cans stewed tomatoes (15 oz. each)
2 cans tomato sauce w/onions (15 oz. each)
2 cans beans (15 oz. each) add last
1 pkg. chili mix

Combine and cook in slow cooker except for the beans, add them 30 minutes before serving. Cook 3 to 4 hours on low.

BEAN BURGERS

2 lb. ground beef	2 cans baked beans
½ c. chopped green pepper	12 hamburger rolls, split and toasted
½ c. chopped onion	
2 Tbsp. salad oil	

In a large skillet, fry ground beef, green pepper and onion in oil 5 minutes. Drain off fat. Stir in baked beans. Heat 10 to 15 minutes until hot. Spoon mixture over bottoms of hamburger rolls and cover with tops.

GOUCHO BURGERS

20 hard rolls	1 #2½ can tomatoes
2 lbs. ground beef	½ tsp. oregano
2 onions (chopped)	garlic to taste
1 small can chilies	salt and pepper
1 lb. grated cheese	

Brown meat, spices and onion. Add tomatoes and chilies and cook until almost dry. Cut top off roll, pinch out center, fill center, sprinkle cheese on top of meat, then put roll top on. Wrap in foil and freeze. Heat at 350° 10 to 15 minutes (if thawed). Longer if frozen.

MACARONI AND CHEESE

¼ c. butter	½ c. grated cheddar cheese
¼ c. flour	8 oz. elbow macaroni
½ tsp. salt	1½ c. grated cheddar cheese
3 c. milk	½ c. crumbs (bread)

Melt butter in saucepan. Blend in flour and salt. Gradually add milk, stirring constantly. Cook until sauce is thick. Add ½ cup grated cheese and stir until melted. Cook macaroni in boiling, salted water until tender. Drain. Add to Cheese Sauce and mix well. Turn mixture into baking dish. Sprinkle top with 1½ cups grated cheese and then crumbs on top. Bake in moderate oven 375° about 25 minutes.

LIVER AND ONIONS

2 lbs. liver	flour
2 large onions (sliced)	oil
salt and pepper	

Cook onion rings slightly on medium heat, remove to plate. Cut liver into serving pieces, salt and pepper, and dredge well in flour, brown on both sides in hot oil. Turn heat to low, continue cooking 30 minutes. Turn liver pieces, spread onion on top and cook about 30 minutes more until tender.

GOULASH

2 lbs. lean ground beef	2 lg. cans tomatoes
½ c. finely chopped onion	8 oz. macaroni
2 tsp. salt	¼ c. finely chopped green pepper
⅛ tsp. pepper	1 Tbsp. chili powder

Cook beef and brown well with green pepper, onion, salt, pepper and chili powder and continue cooking. When meat is cooked, drain off any excess fat. Stir in tomatoes. Simmer mixture about 35 minutes. Meanwhile, cook macaroni in boiling, salted water until tender. Drain and add to tomato-meat mixture. Turn into greased casserole. Heat in moderate oven 350° about 20 minutes.

BEEF STEW

2 lb. beef stew meat	1 tsp. pepper
2½ c. water	2 frozen pkgs. of stew vegetables
2 tsp. salt	

Trim fat from the meat, and cook for 2 minutes in a skillet. Add meat to melted fat and brown, cooking for 7 minutes, stir frequently. Heat water, salt, pepper and meat. Cook for 40 minutes or until meat is almost done. Add the frozen vegetables and enough water so all the meat and vegetables are covered in water. Cook until tender, about 30 minutes. To thicken the sauce mix 3 Tbsp. flour in ¼ cup water and make a paste, add the paste to the stew and cook for about 5 minutes to thicken the sauce.

BEEF CASSEROLE

2 lbs. lean ground beef
¾ c. chopped onion
1 12 oz. can whole kernel corn, drained
1 can mushroom soup
½ c. dairy sour cream
½ c. butter
10 slices bread
¼ c. chopped pimento
1 tsp. salt
½ tsp. accent
½ tsp. black pepper
3 c. noodles

Cube bread, soak in melted butter. Cook noodles as directed. Brown onions and meat in skillet and drain. Combine corn, soups, and seasonings, and add meat and noodles. Place in 9x13 glass baking dish and top with cubed bread. Bake 45 minutes in 350° oven.

LASAGNA CASSEROLE

3 Tbsp. butter
2 lbs. lean hamburger
1 med. onion, diced
salt and pepper
1 tsp. sugar
¾ tsp. oregano
1½ large cans of tomato sauce

Brown meat with butter and onion. Add remaining ingredients above and simmer for 20-30 minutes.

1½ c. sour cream
8 oz. cream cheese
10 oz. noodles

Mix sour cream and cream cheese. Cook noodles as directed on package. Layer noodles, then cream and cheese mixture, then meat mixture, ending with meat mixture. Top with grated cheese and sprinkle with parmesan cheese. Bake at 350° 30 minutes. Can be prepared day ahead and refrigerated until needed. However, if mixture is cold when put in oven, it should be baked for at least 45 minutes.

BARBECUED SPARERIBS

3 lbs. spareribs
2 tsp. salt
2 tsp. chili powder
1½ c. water
¼ c. worcestershire sauce
2 tsp. paprika
1½ c. catsup
¼ c. vinegar
½ tsp. cayenne pepper
3 onions, sliced
1 tsp. black pepper

Wipe spareribs and cut between ribs. Place in baking dish and cover with the onions. Combine remaining ingredients and pour over onions. Bake at 350° 2 hours, turn meat over once during baking. If time is short, boil ribs and onions until almost tender then place in baking dish with sauce for 30 minutes.

VARIATION — Ribs and vegetables — Cook in slow cooker, pressure cooker or just boil together spareribs, onions, salt and pepper. When half done add pieces of carrots and potatoes and cabbage cut in wedges (in that order). Very good.

NOODLES AND SAUSAGE

¼ c. butter
1 c. chopped onion
1 lb. smoked sausage, cut in 1-inch pieces
1 pkg. (8 oz.) noodles, cooked, drained
1 c. shredded carrots
1 can cream of mushroom soup
½ c. milk
1tsp. salt
dash of pepper

Cook onion in butter until tender, about 5 minutes. Add remaining ingredients. Place in 3-qt. casserole. Bake, covered, at 350° 30 minutes.

SAUSAGE CASSEROLE

1 lb. crumbled or thinly-sliced link sausage
¼ tsp. salt
6 slices toast (cubed)
4 eggs, beaten
1½ c. shredded Cheddar cheese
1½ c. milk

Brown crumbled sausage or brown sausage links, then thinly slice. In a pan layer half the bread, then sausage, then cheese. Repeat. Mix together salt, eggs and milk. Pour over layers. Refrigerate overnight. Bake at 325° 45 minutes.

BEAN BOWL

1 lb. dry navy beans
water
1 onion, studded with
6 whole cloves
½ c. finely chopped onion
2 lbs. smoked sausage or ham,
cut in pieces
¼ c. molasses
2 tsp. salt

Soak beans in water overnight. Drain and rinse. Add onion, cover again with water. Simmer 1½ hours or until beans are tender. Remove onion, drain, reserving liquid. Add remaining ingredients and 1 cup reserved liquid. Simmer 30 minutes.

CHICKEN AND RICE SUPREME

2 frying chickens
2 cans cream of mushroom soup
1 can cream of celery soup
1 can cream of chicken soup
2 c. uncooked rice
4 cans water
1 envelope Lipton onion soup
salt and pepper to taste

Place rice in bottom of greased baking dish. Pour soups and water on top of this. Then sprinkle onion soup and mix slightly. Place cut up chicken on top of rice mixture. Salt and pepper chicken. Cover and bake for 2½ hours in 375° oven. Keep covered all during cooking and DON'T peek until after 2 hours. Take out when tender.

SALMONETTES

2 (15 oz. cans) Salmon (drained)
set juice aside
1 c. flour
2 eggs

Add flour to salmon. Mix eggs well with a fork, adding to salmon. Put cooking oil in a skillet and have it very hot. When oil is hot and ready to fry, mix ½ cup salmon juice and 2 heaping teaspoons Baking Powder. When it is foaming well, pour into the first mixture and mix. Drop by teaspoon into hot oil. Brown on both sides.

BAKED CHICKEN

2 chickens cut up
3 cans Cream of Chicken Soup
1½ c. sour cream
2 (3 oz. pkgs.) Dried Beef

Place chicken in large pan. Mix soup, sour cream and dried beef together and pour over chicken. Cover with foil. Bake at 350° 2-2½ hours. Take off foil and brown last 15 minutes.

PIZZA CASSEROLE

1 large onion (chopped)
2 lb. hamburger
2 (8 oz. cans) tomato sauce
9 slices Cheddar cheese
3 c. biscuit mix
⅔ c. milk

Brown hamburger and onion in skillet, drain, put in 9x13-inch baking pan, pour over sauce, lay on cheese, prepare biscuit mix and milk, roll out thin, cut with cutter and put on top of mixture. Bake at 450° 15 minutes, turn upside down when baked.

CORN DOGS

1 c. cornmeal
1 c. flour
2 tsp. baking powder
1 tsp. sugar
1 tsp. salt
weiners
2 eggs
2 Tbsp. prepared mustard
1 c. milk

Sift together cornmeal, flour, baking powder, sugar and salt. Mix eggs, milk, and mustard and add to sifted ingredients. Have weiners hot but dry and place a skewer in each one. Pour mixture into large glass for easy dipping. Deep fry 2 or 3 minutes until brown, drain.

BAKED PARMESAN FILLETS

1 c. cornflake crumbs
1 c. grated Parmesan cheese
½ tsp. salt
2 lbs. fish fillets
2 eggs, slightly beaten
2 Tbsp. milk

Combine crumbs, cheese and salt, mix well. Dip fillets in combined eggs and milk, coat with crumbs mixture. Place in greased baking pan. Bake at 450° 20 minutes or until fish flakes easily with fork.

PARSLEYED POTATOES

12 small new potatoes
2 Tbsp. butter
salt and pepper to taste
3 Tbsp. finely chopped parsley

Pare potatoes. Cut in half or quarters. Put in a large saucepan and add water to cover. Bring to boil, lower heat, simmer until tender. Drain. Add butter and stir gently until potatoes are well coated. Sprinkle with parsley, salt and pepper.

VARIATION: For new potatoes and fresh green beans, clean and snap beans, add to water and cook with potatoes. Omit butter and parsley, add some ham chunks or several slices of bacon for good seasoning.

VARIATION: For new potatoes and peas, cook both vegetables, make a white sauce and add potatoes and peas.

MUSHROOM POTATOES

32 oz. frozen hash browns
2 cans cream of mushroom soup
16 oz. sour cream
4 c. shredded cheese
1 c. chopped onion
½ c. butter
bread crumbs

Mix ahead and refrigerate 7 or 8 hours. Top with crumbs when ready to bake. Bake at 350° for 1 hour.

POTATO BAKE

2 c. instant potato flakes, prepared by pkg. directions
1 c. grated cheddar cheese
2 large eggs, beaten
½ c. grated Parmesan cheese

Combine prepared potatoes, eggs and cheddar cheese. Spoon into casserole. Sprinkle with Parmesan cheese. Bake at 350° for 25 minutes.

CRUNCHY BAKED POTATOES

6 large potatoes, baked and hot
½ c. butter
1 tsp. seasoned salt
¼ tsp. ground black pepper
1 c. cubed cooked ham
1 c. cubed cooked chicken
1 c. cubed Cheddar cheese
½ green pepper, diced
1 can french-fried onions

Cut potatoes lengthwise, almost in half. Scoup out potatoes, leaving ¼" shell. Mash potatoes with butter, salt and pepper. Combine ham, chicken, cheese, green pepper and french-fried onions. Blend with potato mixture. Fill potato shells and bake at 375° 30 minutes or until potatoes are heated.

POTATO CAKES

1½ c. chopped onions
3 Tbsp. butter
3 Tbsp. vegetable oil
3 c. mashed potatoes
¼ c. flour
1 tsp. paprika
¼ tsp. salt
¼ tsp. pepper
½ c. shredded Monterey Jack cheese

In large skillet over medium heat, saute onions in 1 tablespoon of the butter and 1 tablespoon of the oil until tender. Drain onions with slotted spoon and add to potatoes in bowl. Mix to blend. Sprinkle flour, paprika, salt and pepper over potato mixture. Mix with wooden spoon to blend. Form into 8 balls. Make a deep impression in each and fill with 1 tablespoon of cheese. Mold potato mixture over cheese to enclose completely. Gently flatten each ball into a patty 1" thick. In large skillet bring half the remaining butter and oil to sizzling over medium heat. Cook on each side until browned. Remove and keep warm.

HOME-FRIED POTATOES

2 lbs. potatoes
4 Tbsp. butter
4 Tbsp vegetable oil
2 onions, thinly sliced
salt and pepper to taste

Pare potatoes, cut into very thin slices. Heat butter and vegetable oil in a heavy skillet. Spread a thin layer of sliced potatoes in the hot fat, then layer onions and remaining potato slices in skillet. Turn potatoes with a broad flat turner. Continue cooking and turning until potatoes are crisp and brown. Sprinkle with salt and pepper.

BEEF STROGANOFF

2 lb. round steak, cut in cubes
shortening
1 jar mushrooms and juice
2 cans cream of mushroom soup
1 Tbsp. worcestershire sauce
salt and pepper
1 carton sour cream
12 oz. pkg. noodles

Salt and flour meat. Fry in shortening to brown. Then add the soup and mushrooms. Also add Worcestershire sauce and salt and pepper to taste. Simmer until meat is tender. Cook noodles as directed on package. When almost ready to eat, remove stroganoff from heat and add sour cream. Stir and serve over noodles.

COMPANY POTATOES

4 c. instant potatoes
8 oz. cream cheese
8 oz. sour cream with chives
garlic salt and paprika to taste
butter

Prepare potatoes according to package. Add balance of ingredients except butter. Pour into casserole and dot with butter. Bake 30 minutes at 350°.

NAOMI'S POTATOES WITH CHEESE SAUCE

4 lbs. potatoes (pare and quarter
or use small ones)
2 c. white sauce
1 c. sharp grated cheese
1 tsp. garlic powder
parsley, salt and pepper to taste

Cook in crock pot on high 1 hour, then on low until potatoes are done. Drain. Combine all ingredients and simmer 30 to 45 minutes more.

NOTE: If you use canned potatoes, add everything to crock pot at the same time. Cook 1 hour.

SALMON PATTIES

1 lg. can salmon (drain)
1 egg, beaten
½ c. diced onion
2 Tbsp. flour
1 c. fine cracker crumbs

Mix salmon, egg, onion and flour. Make into small patties. Press crumbs into patties to cover. Fry until brown.

SUPER FISH FRY

2 lbs. fish fillets
½ tsp. salt
2 c. pancake mix
2 c. club soda

Mix salt, pancake mix and club soda. Dip fish fillets covering all over and fry in hot oil at least 1" deep until golden brown, turn and brown other side. Drain and serve.

SHRIMP IN BEER BATTER

3 lbs. of shrimp in shell
2 c. warm beer
2¼ c. flour
2 tsp. paprika
dash of Tabasco
dash of Worcestershire sauce

Peel and split shrimp, leaving tails intact. Mix all remaining ingredients together. Roll shrimp in additional flour, salt and pepper. Dip into beer batter and fry in deep hot fat for 2-3 minutes.

RABBIT

rabbit (cut up)
oil
salt and pepper
flour

Soak rabbit pieces overnight in mild salt water or in equal parts vinegar and water. Drain, salt and pepper to taste and roll pieces in lots of flour until covered really well. Brown on each side in hot oil. Add 2 cups of hot water, turn heat to simmer for 1 hour or until very tender, turning one time while on simmer.

POT ROAST

3 lb. pot roast
1 c. dry white wine (optional)
1 large onion
1 can cream of mushroom soup
Flour, salt, pepper and oil

Brown seasoned and floured roast with oil. Add chopped onion. Add soup, 2 cans water and wine. Simmer for 3 hours. Serve with noodles or rice.

GERMAN POTATO-SPINACH DISH

3 - 4 slices bacon, cut up fairly small
1 small onion, minced
About 1 c. cooked potatoes (may be leftover mashed potatoes)
1 Tbsp. vinegar
1 Tbsp. flour
Salt and pepper to taste
About ½ can spinach, drained

Brown bacon pieces, pour off all but about 1 Tbsp. fat — you may find you need to use more later. Add flour and brown. Add onion, potatoes, spinach, vinegar, salt and pepper to potatoes. (Mixture of potatoes and spinach should be about half and half.) Cook in skillet over medium heat, stirring as it browns. Cook until onion is tender.

NOTE: This recipe is adaptable — a little more vinegar may be added or oil may be used instead of bacon.

CHEESE AND ONION ENCHILADAS

1 doz. tortillas
½ lb. cheddar cheese, grated
1 can enchilada sauce
2 large white onions, finely chopped

Heat sauce in saucepan. Dip each tortilla in the sauce, then fry in cooking oil until limp. On each tortilla, place 2 Tbsp. cheese, 1 Tbsp. onion, roll up and place in shallow baking dish. Pour any remaining sauce over the enchiladas and sprinkle over them the remaining cheese and onion. Bake at 400° about 10 minutes, or until cheese is melted.

CHILI ENCHILADAS

Tortillas
½ c. melted shortening
½ tsp. chili powder
1 onion, chopped
½ tsp. salt
1 large can chili (prepared)
⅔ c. grated cheese

Heat tortillas in melted shortening to which chili powder has been added. Drain liquid from chili. Spread tortillas with chili, sprinkle on onion and cheese and roll tortillas. Place in flat baking dish and put remainder of chili, cheese and onion on top. Place in 350° oven and heat.

TAMALE PIE

2 c. cooked pinto beans
2 cans (8 oz.) tomato sauce
1 c. cheddar cheese
1 onion
1 tsp. oregano
1 lb. hamburger
2 Tbsp. chili powder
1 pkg. corn chips

Fry hamburger. Add onions and oregano. Drain, then pour into flat casserole. Put cooked beans in skillet. Add tomato sauce, stir. Add chili powder, mix, simmer for 5 minutes. Pour over hamburger. Grate cheese and crush Fritos. Mix and pour over casserole. Bake in oven for 20 minutes at 375°.

CHOW MEIN CASSEROLE

2 lbs. ground beef
1 onion, chopped
1 c. celery, diced
2 cans cream of mushroom soup
1 can chicken and rice soup
1 can mixed vegetables
3 Tbsp. soy sauce
1 jar mushrooms
7 oz. chow mein noodles

Brown beef, onion and celery in a small amount of hot oil. Drain off excess fat. Add remainder of ingredients. Pour into casserole dish and bake at 350° 1 hour.

GROUND BEEF DRUMSTICKS

2 lbs. lean ground beef
2 eggs (beaten)
½ c. finely chopped onion
2 tsp. prepared mustard
1 tsp. worcestershire sauce
salt and pepper to taste
1 c. fine dry bread crumbs
oil
wooden skewers (8)

Mix together. Shape into 8 drumsticks using wooden skewers. Roll, covering drumsticks with bread crumbs. Heat oil in skillet then add drumsticks, browning on all sides. Reduce heat and cook 15 minutes longer, turning several times.

MUSHROOM RICE

1½ c. cooked brown rice
1 can mushrooms (buttons and stems) fried
1 can mushroom soup
2 onions, sliced and fried till just tender

Mix all ingredients. Bake in 350° oven about 30 minutes.

POTATO BURGERS

2 lbs. ground beef or pork
2 c. left over mashed potatoes
⅔ c. fine dry bread crumbs
½ c. minced onion
½ c. milk or cream
2 eggs (beaten)
1 tsp. celery salt
salt and pepper to taste
oil
1 can cream of mushroom soup
¼ c. water

Mix together except for oil, soup and water. Make into golf ball size patties, flatten slightly. Brown on both sides in hot oil. Reduce heat to low. Add soup and water mixture. Cover and cook 30 minutes longer. Can use raw grated potatoes instead of mashed.

M. A.'S MEAT PIE

Crust:
4 c. sifted flour
2 tsp. salt
1⅓ c. shortening
⅔ c. cold water (a little more if needed)

Mix together and roll out more than half of dough to fit 9x13 cake pan. Cover bottom and sides of pan. Roll out balance of dough. Cut in strips to lay across top of meat pie.

Filling:
beef roast
salt and pepper to taste
seasoned salt to taste
celery (several stalks)
potatoes (6 to 8)
1 can small onions
1 can mixed vegetables
beef broth

This meat pie is good using above ingredients left over from a roast beef dinner. Cut meat and vegetables into bite size pieces. Heat all, just to boiling in beef broth. Thicken with paste of cornstarch or flour and water. Pour into crust, top with strips of dough. Bake at 325° 30 minutes, then 425° 10 to 15 minutes until brown on top.

NOTE: Use basically the same recipe for Chicken Pie.

BAKED ACORN SQUASH

2 acorn squash
salt and pepper
¼ c. butter
brown sugar
cinnamon

Cut squash in half lengthwise, remove seeds. Bake cut side down in pan at 350° for 35 minutes or until tender. Turn cut side up, season with salt, pepper, butter and sprinkle with brown sugar and cinnamon. Continue baking 20 minutes longer.

8 MINUTE HAM BUNS

1 stick butter (soften)
3 tsp. mustard
3 tsp. poppy seeds
8 buns
8 cheese slices
8 ham slices

Mix butter, mustard and seeds together in small bowl. Spread on both sides of hamburger buns. Place 1 slice of cooked ham and 1 slice of cheese on each bun. Place tops on buns and heat at 300° in the oven for 8 minutes.

COMPANY EGGS

1 lb. bacon fried and crumbled
1 dozen eggs (beaten)
1 small carton sour cream
1 c. grated cheese

Soft scramble eggs. Stir in sour cream and cheese. Place in a 9x9 buttered casserole dish. Top with crumbled bacon. Cover and refrigerate overnight. Uncover and bake at 375° for 20 minutes.

CARROTS (Marinated Salad)

2 lbs. carrots
1 onion
1 green pepper
1 can tomato soup
½ c. oil
¾ c. sugar
½ c. red wine (optional)

Cook carrots until tender and salt to taste. Cut into small pieces. Slice onion and pepper into thin pieces. Mix together tomato soup, oil, sugar and red wine. Combine and marinate for 24 hours.

W. J.'S SHOEPEG SALAD

1 c. sugar
¾ c. vinegar
½ c. salad oil
1 Tbsp. water
1 tsp. salt
1 tsp. pepper
1 green pepper
1 c. onion
½ c. celery
1 can shoepeg corn
1 #303 can french green beans
1 #303 can tiny peas
1 small can chopped pimiento

Mix sugar, vinegar, salad oil, water, salt and pepper and bring to a rolling boil, then cool. Finely chop green pepper, onion and celery. Mix together corn, beans, peas and pimiento. Combine all ingredients together and let stand overnight. Drain just before serving.

FRESH VEGETABLE SALAD

1 head cauliflower (chopped)
1 bunch radishes (sliced)
2 medium cucumbers (chopped)
1 bunch green onions (chopped)
1 c. celery (chopped)
2 tsp. caraway seeds
1 c. sour cream
1 c. mayonnaise
1 pkg. good seasons
dry salad dressing

Combine vegetables. Mix remaining ingredients together and fold into vegetables. Chill overnight before serving.

SHARON'S CORN BEEF SALAD

1 small pkg. lemon jello
¾ c. hot water
¼ c. vinegar
¼ c. sugar
1 c. mayonnaise
1 Tbsp. chopped onion
1 c. chopped celery
3 hard cooked eggs (chopped)
1 can. corned beef

Add ingredients in order given then pour in pan and let set overnight.

TACO SALAD

1 head lettuce
1 lb. lean ground beef
1 can kidney beans (drained)
1 onion chopped fine
1 large tomato (chopped)
1 c. cheddar cheese (shredded)
1 pkg. taco seasoning (optional)
1 pkg. taco chips
1 c. Ott's French Dressing

Brown beef, add taco seasoning. Cool. Layer ingredients in salad bowl beginning with lettuce and ending with cheese. Cover and refrigerate. At serving time, toss salad with dressing and crushed taco chips.

CHERRY SALAD

1 can cherry pie filling
1 can pineapple chunks, drained
1 c. flaked coconut
1 c. sour cream
1 c. miniature marshmallows

Combine all ingredients. Serve immediately or store in refrigerator.

ORANGE PINEAPPLE SALAD

1 (6 oz.) pkg. orange gelatin
1 (6 oz.) can frozen orange juice
1 can crushed pineapple
1 can mandarin oranges
1 pkg. Dream Whip
1 pkg. instant pineapple cream
pudding

Dissolve gelatin in 1¼ cups boiling water. Melt orange juice concentrate into gelatin. Add pineapple, oranges with juice from cans. Set in refrigerator for several hours until gelatin is firm. Prepare Dream Whip and instant pudding separately, according to package directions. Blend together and spread over gelatin.

DELICIOUS SALAD

1 #2 can crushed pineapple
½ c. sugar
1 pkg. orange gelatin
1 c. hot water
1 c. nuts
½ c. grated cheese
½ pt. whipping cream (whipped)

Cook pineapple and sugar 3 minutes. Pour over gelatin dissolved in hot water. Cool. Add nuts and cheese, put in refrigerator. When mixture starts to gell add whipped cream and chill.

WALDORF SALAD

6 c. red apples, diced
2 c. celery, chopped
2 c. red grapes (cut in half)
1 c. nuts (chopped)
2 c. sm. marshmallows
1 c. mayonnaise
1 c. cream (whipped)
sugar to taste

Combine apples, celery, grapes, nuts and marshmallows. Combine mayonnaise and whipped cream. Fold together gently. Chill.

PEAR CHEESE SALAD

1 large can pear halves
water
1 large pkg. (6 oz.) lemon flavor gelatin
1 pkg. (9 oz.) cream cheese, softened
1 Tbsp. lemon juice
½ c. chopped walnuts or pecans
1 c. grated cheddar cheese
½ c. heavy cream, whipped
lettuce
Pecan or walnut halves, for garnish

Drain pears, reserving syrup. Add water to pear syrup to measure 2½ cups. Bring pear syrup and water to boil. Pour over gelatin and stir to dissolve. Beat in cream cheese and lemon juice. Chill until slightly thickened. Add nuts and cheese. Fold in whipped cream. Place pear halves, cut side down, in bottom of oiled mold. Pour cheese mixture over pears and chill until set. Unmold on bed of lettuce and garnish with nut halves.

ZADIE'S CRANBERRY SALAD

1 qt. fresh cranberries
4 apples
2 boxes strawberry jello
2 c. hot water
2 c. sugar
1 large can crushed pineapple

Run cranberries and apples through chopper. Add drained pineapple. Combine jello in hot water and pineapple juice. Add sugar. Combine fruit and jello mixture. Chill.

NOTE: Even if you don't like cranberries, you will enjoy this salad.

ORANGE COTTAGE CHEESE SALAD

1 sm. pkg. orange jello (as is from box)
1 sm. carton cottage cheese
1 can mandarin oranges, drained
1 sm. carton Cool Whip (thawed)
1 sm. can crushed pineapple (optional)

Mix above ingredients and chill.

FROZEN FRUIT SALAD

6 oz. cream cheese
⅓ c. mayonnaise
½ c. heavy cream, whipped
1 can fruit cocktail (drained)
½ c. nuts (optional)

Mash cheese, add salad dressing and whipped cream. Fold fruit and nuts into first mixture. Freeze until firm.

CHERRY CHEESE SALAD

1 6 oz. pkg. cherry jello
2 c. hot water
1 can cherry pie filling
1 pkg. frozen cherries
1 can crushed pineapple
2 c. celery, chopped
1 c. nuts, chopped
1 (9 oz.) pkg. cream cheese

Dissolve gelatin in hot water. Add pie filling and frozen cherries. Cool, add celery and nuts. Let set until firm. Mix cream cheese and drained pineapple with just enough juice to moisten, so you can spread cheese mixture over firm jello. Chill.

CLOUD NINE SALAD

4 egg yolks, beaten
juice of 1 lemon
1 lb. miniature marshmallows
1 large can white cherries (drained)
½ c. milk, scalded
1 pt. cream, whipped
1 large can crushed pineapple (drained)
1 c. almonds

Beat egg yolks and add scalded milk gradually, stirring constantly. Add lemon juice and cook over low heat stirring until custard thickens and coats spoon. Cool mixture and fold in whipped cream. Drain and mix fruits, nuts and marshmallows, and gently fold in with the custard and cream. Put in flat glass cake dish. Let stand overnight or at least 8 hours. Serves 30.

FIVE CUP SALAD

1 c. white grapes
1 c. mandarin oranges, drained
1 c. miniature marshmallows
1 c. pineapple tidbits
1 c. sour cream

Mix together well. Put in square dish. Let stand 24 hours in refrigerator. Before serving, sprinkle with coconut and maraschino cherries. Cut into squares and serve on a lettuce leaf.

BEST EVER FROZEN FRUIT SALAD

12 oz. orange juice
12 oz. water or juice from apricots
1 20 oz. can crushed pineapple and juice
2 c. sugar (or to taste)
2 large cans (2½) apricots
2 small cans mandarin oranges
8 diced bananas

Combine and spoon into muffin pans. Freeze. Set out 30 minutes before serving.

24-HOUR CHERRY SALAD

2 cans light or dark sweet cherries (drained)
1 can mandarin oranges (drained)
2 c. green grapes, fresh or canned
2 c. miniature marshmallows
2 eggs, slightly beaten
¼ c. frozen orange juice concentrate, thawed
¼ c. sugar
1 c. heavy cream, whipped

Combine cherries, orange segments, grapes and marshmallows. In top of double boiler combine eggs, orange juice and sugar. Cook over boiling water until thick and smooth. Cool. Fold in whipped cream. Add to fruit, mixing well. Refrigerate 24 hours.

FRUIT COCKTAIL SALAD

2 large cans fruit cocktail (drained)
1 pkg. small marshmallows
1 sm. carton sour cream

Combine and refrigerate several hours or over night.

RASPBERRY JELLO SALAD

1 pkg. raspberry jello
1 c. boiling water
½ c. crushed pineapple
½ c. cottage cheese
1 c. Dream Whip or Cool Whip
¼ c. nut meats

Let jello set till it starts to jell then stir in other ingredients, adding Dream Whip last. Put in refrigerator to set.

DIET JELLO

1 pkg. plain gelatin
3 Tbsp. water, cold
1 pkg. Kool-Aid
3 Tbsp. liquid sweetener
3 c. boiling water

Soak gelatin in cold water, add Kool-Aid and sweetener. Add boiling water, stir well, till dissolved. Cool, then chill until set.

FRESH FRUIT SALAD

2 c. pineapple chunks
2 c. watermelon chunks
2 c. bananas (sliced)
1 c. orange sections
1 c. blueberries
1 c. strawberries (halved)
1 c. cantaloupe (chunks)
1 12 oz. can frozen pink lemonade

Drizzle lemonade concentrate (thawed) over the fruit. Gently mix.

WHIPPED GELATIN

1 pkg. (3 oz.) strawberry gelatin
1 pkg. (3 oz.) cherry gelatin
1 pint whipping cream
4 bananas
1 c. pecans (chopped)
1 can crushed pineapple (drained)

Mix gelatin according to directions on box. Refrigerate until thick. Whip the whipping cream, mash the bananas, add nuts and pineapple. Add to thickened gelatin. Stir well. Pour into 9x11-inch dish. Refrigerate until set.

PINEAPPLE ORANGE SALAD

1 large can pineapple chunks, drained
2 cans mandarin oranges, drained
1 can flaked coconut
1 (10½ oz.) pkg. miniature marshmallows
1 c. sour cream

Combine drained fruit with marshmallows, coconut, and sour cream. Chill for several hours or overnight.

COOL ORANGE SALAD

2 (3 oz.) pkgs. orange gelatin
1 c. boiling water
1 c. orange juice
1 pint orange sherbet
1 can mandarin oranges, drained

Dissolve gelatin in boiling water. Add orange juice and sherbet. Beat with mixer at low speed until sherbet is melted and mixture is smooth. Chill until slightly thick but not set. Add oranges. Pour into a 1½-qt. mold. Chill.

PISTACHIO SALAD

1 (3 oz.) box of pistachio instant pudding
1 (20 oz.) can crushed pineapple with juice
1 c. small marshmallows
1 (9 oz.) carton whipped topping
1 c. nuts (chopped)

Add whipped topping and dry pudding mix in large bowl and mix well. Stir in balance of ingredients. Chill until time to serve.

APRICOT LEMON JELLO

1 3 oz. pkg. lemon jello
1 sm. can mandarin oranges
3 oz. cream cheese
½ c. apricot nectar
½ c. nuts
1 c. cool whip

Drain juice from oranges and add water for 1 cup. Heat with nectar, pour over jello and cream cheese. Cool to thicken. Whip with oranges and cool whip in mixer. Fold in nuts. Pour into pretty mold. Chill.

FROZEN FRUIT BOWL

1 lg. can peaches
1 lg. can pears
1 lg. can apricots
1 lg. can white grapes
1 lg. can pineapple chunks
1 lg. can mandarin oranges
1 qt. strawberries
6 bananas

Freeze cans of fruit overnight. Two hours before serving remove frozen fruit from cans. Gently break apart. 30 minutes before serving add 1 quart fresh or frozen strawberries and sliced bananas. Mix and serve from large glass fruit bowl.

7-UP FRUIT CUP

1 6 oz. can frozen lemonade
1 12 oz. can Awake
1 lg. can crushed pineapple
1 lg. can fruit cocktail
½ c. sugar
1 12 oz. 7-Up
3 bananas (chopped)

Mix juices and pineapple. Then add balance of ingredients, saving bananas until last. Freeze, taking out of freezer 1½ to 2 hours before serving.

KIDNEY BEAN SALAD

1 15-oz. can kidney beans, drained
⅔ c. chopped celery
3 sweet pickles, chopped
1 onion, minced
3 hard-cooked eggs, chopped
½ tsp. salt
4 Tbsp. mayonnaise

Blend together and chill until ready to serve.

FROZEN SALAD

½ pint cream, whipped
½ pint sour cream
1 Tbsp. lemon juice
¾ c. sugar
1 lg. can crushed pineapple (drained)
⅛ tsp. salt
⅓ c. maraschino cherries (chopped and drained)
½ c. nuts
3 bananas, diced

Combine all ingredients, put in muffin cups and freeze. Makes 20 servings.

JANICE'S WORKING GIRL'S VEGETABLE SALAD

1 sm. onion (diced)
2 stalks celery (diced)
1 sm. green pepper (chopped)
1 can peas (drained)
1 can green beans (drained)
1 can whole grain corn (drained)
pimientos (to your liking)
1 tsp. salt

Combine all vegetables.

Dressing:

¾ c. sugar
1 c. vinegar
½ c. corn oil
½ tsp. paprika

Mix, pour over vegetables, set in refrigerator several hours or overnight.

NOTE: You may use red beans also — any combination to your taste.

TOMATO SALAD

6 lg. tomatoes, peeled and quartered
1 green pepper, cut in strips
1 onion, sliced thin
¾ c. cider vinegar
4½ Tbsp. sugar
2½ tsp. celery seed
1½ tsp. mustard seed
½ tsp. salt
1 cucumber, peeled and thinly sliced

Combine tomatoes, green peppers and onion rings in a bowl. In saucepan, combine remaining ingredients except cucumber, bring to a boil and boil 1 minute. Pour hot mixture over vegetables, let stand at room temperature until cool. Add cucumber. Refrigerate several hours (stirring several times) until well chilled. Drain when ready to serve.

COLESLAW DRESSING

4 Tbsp. sugar
3 Tbsp. vinegar
2 Tbsp. salad oil
2 tsp. celery seed
1 tsp. salt

Mix ingredients, chill, shake together well and pour over crisp, shredded cabbage.

MACARONI SALAD

2 c. cooked macaroni
2 tsp. celery seed
½ c. chopped green onion & tops
2 chopped cucumbers
2 chopped tomatoes
dash salt
mayonnaise to taste

Mix — chill — serve.

MACARONI CHEESE SALAD

2 c. shell macaroni, cooked
1 can peas, drained
1 c. diced cheddar cheese
½ c. sliced sweet pickles
½ c. chopped onion
½ c. chopped green pepper
1 Tbsp. minced pimiento
¾ c. mayonnaise
1 tsp. mustard
salt and pepper to taste

Rinse macaroni with cold water and drain. Combine macaroni, peas, cheese, pickles, onion, green pepper, and pimiento. Combine mayonnaise, mustard, salt, and pepper. Blend into macaroni mixture. Chill.

FRUIT DRESSING

2 eggs
2 Tbsp. flour
½ tsp. salt
1 c. sugar
½ c. lemon juice
2 c. pineapple juice

Mix together and cook in top of double boiler until thick. Cool. Serve on fruit salad.

CUCUMBERS AND ONIONS

2 onions
4 large cucumbers
2 Tbsp. salt
1 c. white vinegar
¼ c. sugar
½ tsp. white pepper
2 Tbsp. dill seed

Wash cucumbers and dry. Do not pare. Cut into thin slices, place in bowl. Sprinkle with salt, toss lightly. Cover with a weighted-down plate. Let stand at room temperature 2 hours. Drain cucumber well on paper towel then return to bowl. Add thin sliced onion rings. Combine vinegar, sugar, dill seed and pepper in small bowl, mix well. Pour over drained cucumbers in bowl. Cover and refrigerate several hours or overnight until well chilled. Serve as is or drain first.

CUCUMBERS IN SOUR CREAM

3 large cucumbers, peeled and thinly sliced
1 tsp. salt
1 c. sour cream
1 Tbsp. lemon juice
¼ c. finely chopped onion
½ tsp. sugar
¼ tsp. white pepper

Toss cucumbers with salt, cover and refrigerate until chilled. Drain. Blend together sour cream, lemon juice, onion, sugar and pepper. Combine cucumbers with sour cream mixture. Refrigerate until well chilled.

SPECIAL MACARONI SALAD

1 c. elbow macaroni
1 c. dairy sour cream
½ c. sweet pickle relish
¼ c. chopped green pepper
¼ c. chopped green onion
3 Tbsp. vinegar
2 tsp. (or more) prepared mustard
2 c. cubed cheddar cheese
1 lb. hot dogs, cut in ½" pieces

Cook macaroni according to package directions. Drain. In a large bowl toss macaroni with sour cream, pickle relish, green pepper, onion, vinegar and mustard. Fold in cheese and hot dog pieces. Chill several hours to blend flavors.

HOT CHICKEN SALAD

3 c. diced cooked chicken, turkey or tuna
2 c. diced celery
⅓ c. slivered almonds toasted
⅓ c. chopped pimento
1⅓ c. grated cheese
1 tsp. lemon juice
3 tsp. minced onion
⅓ tsp. poultry seasoning
⅓ qt. mayonnaise
Chinese noodles or crushed potato chips

Combine mayonnaise, lemon juice, poultry seasoning and cheese. Add remaining ingredients and place in casserole. Top with thin layer of Chinese noodles or potato chips. Bake 25 minutes in 325° oven.

GERMAN POTATO SALAD

½ lb. bacon
1 c. onion, chopped
2 Tbsp. flour
⅔ c. cider vinegar
1⅓ c. water
¼ c. sugar
1 tsp. salt
⅛ tsp. pepper
6 c. sliced cooked potatoes

Fry bacon in large skillet until crisp. Remove and drain. Reserve 2 to 3 Tbsp. drippings. Cook and stir onion in bacon drippings until tender. Stir in flour slowly, blend well. Add vinegar and water. Cook, stirring until bubbly and slightly thick. Stir in sugar, salt and pepper. Simmer 10 minutes. Crumble bacon. Carefully stir bacon and potatoes into hot mixture. Heat, stirring lightly to coat potato slices. Serve warm.

CHEDDAR CHEESE SALAD DRESSING

1 c. mayonnaise
½ c. buttermilk
1 c. sour cream
1½ c. sharp cheddar cheese, grated
1 tsp. worcestershire sauce
2 Tbsp. red wine vinegar
¼ tsp. salt and pepper
¼ tsp. garlic powder

Combine ingredients, blend until smooth. Chill and pour over prepared salad.

POTATO SALAD

4 c. cubed cooked potatos
½ c. chopped celery
½ c. chopped onion
½ c. chopped sweet pickle
6 hard-cooked eggs, chopped
⅔ c. mayonnaise
2 tsp. mustard
1½ tsp. salt
2 tsp. celery seed

Combine and chill until ready to serve.

TEN LAYER LETTUCE SALAD

1 head lettuce, chopped
4 hard cooked eggs
1 c. celery, chopped
1 pkg. frozen peas
½ c. green pepper, chopped
1 onion, chopped
10 slices crisp bacon, crumbled
2 c. mayonnaise
2 Tbsp. sugar
1 c. cheddar cheese, shredded

In 9x13 glass dish, put ingredients in layers in order given. Top with mayonnaise and sprinkle sugar evenly over top, then cheese. Cover and refrigerate 24 hours.

3 BEAN SALAD

1 can cut wax beans
1 can cut green beans
1 can red kidney beans
1 Bermuda onion, sliced thin
½ green pepper, chopped
⅔ c. sugar
⅔ c. vinegar
⅓ c. salad oil
1 tsp. salt
½ tsp. celery seed
½ tsp. pepper

Drain beans thoroughly. Pour into large bowl, add remaining ingredients. Cover and chill several hours or overnight.

KRAUT SALAD

1 14 oz. can kraut (drained)
1 c. diced celery
1½ c. sugar
½ tsp. celery seed
½ tsp. dill seed
1 can pimiento (drained and chopped)
1 c. diced onion
1 c. green pepper (chopped)
⅓ c. vinegar

Mix all together. Let stand in refrigerator 24 hours before eating. It gets better the longer it sets and it will keep well for 2 weeks. This is especially good with meals.

NOTE: If you want to omit vinegar do not drain kraut.

DEVILED EGGS

6 hard-cooked eggs
3 Tbsp. mayonnaise
3 tsp. prepared mustard
¼ tsp. salt
2 dashes Tabasco sauce (optional)

Cut eggs in half lengthwise. Remove yolks, save whites. Mash egg yolks and remaining ingredients until smooth. Refill whites with egg yolk mixture. If desired, garnish tops with bits of pimiento, thin black olive slices or pickle slices.

VARIATION: Add 3 tsp. sweet pickle relish to yolk mixture, deviled ham, chicken or tuna.

THOUSAND ISLAND DRESSING

1 c. mayonnaise
½ c. chili sauce
¼ c. sweet pickle relish, drained
2 Tbsp. onion, minced
1 Tbsp. lemon juice
2 Tbsp. prepared mustard

Mix ingredients, chill, shake well before pouring over salad. You can add more or less of each ingredient to your taste.

GARLIC SALAD

1 qt. real mayonnaise
¾ Tbsp. garlic powder
½ tsp. garlic salt
1 head cabbage (medium)
2 large carrots
3 stalks celery

Combine mayonnaise, garlic powder and salt. Let set overnight. Next day shred cabbage, carrots and celery. Combine vegetables with mayonnaise mixture.

EASY FRENCH DRESSING

½ c. salad oil
¼ c. vinegar
½ c. sugar
½ c. catsup
½ tsp. garlic salt

Mix ingredients, chill, shake together well and pour over prepared salad greens.

CRUNCHY HAM SALAD

¼ c. mayonnaise
1 Tbsp. pickle juice
2 Tbsp. diced sweet pickle
2 c. cooked cubed ham
½ c. diced celery
½ c. cooked peas, chilled
1 c. coarsely crushed potato chips
1 tsp. dry mustard
1 tsp. instant minced onion

Mix mayonnaise with pickle juice. Combine with the ham, pickle, celery and peas. Just before serving, add potato chips and mix.

COLE SLAW

6 c. shredded cabbage
1 c. grated carrots
1 onion, chopped
1 c. mayonnaise
3 Tbsp. sugar
2 Tbsp. cider vinegar
1 tsp. prepared mustard
2 tsp. celery seed
salt to taste

In a large bowl, combine cabbage, carrots, and onion. Blend remaining ingredients and pour over vegetables. Mix until well-coated. Chill until ready to serve.

COLE SLAW

1 head cabbage (shredded)
1 large onion (chopped)
1 c. sugar
2 Tbsp. sugar
¾ c. oil
1 c. white vinegar
1 Tbsp. celery seed

Place cabbage and onion in one-inch alternate layers and sprinkle with salt to taste over each layer till cabbage is used. Sprinkle 1 cup sugar on top and let stand 30 minutes. Heat 2 tablespoons sugar, oil, celery seed and vinegar. Pour over cabbage. Refrigerate.

CAULIFLOWER-BROCCOLI SALAD

1 head cauliflower
1 pkg. broccoli
1 red onion

Chop very fine and mix all together. Season to taste with garlic salt.

Dressing:

⅓ carton sour cream
2 heaping Tbsp. mayonnaise

Mix. Toss well. Chill.

CHERRY NUT SALAD

1 lg. can crushed pineapple, drained
1 can cherry pie filling
1 c. chopped nuts
1 can Eagle brand milk
1 pkg. small marshmallows
1 lg. bowl cool whip

Mix together in order as listed above. Serve or refrigerate.

APRICOT FRUIT SALAD

6 chopped fresh peaches or nectarines
2 cans apricot pie filling
6 sliced bananas

Combine all ingredients and serve.

QUICK FROZEN SALAD

1 can fruit cocktail
whipped topping (optional)

Put can in freezer and freeze 5 hours. Dip in hot water and open both ends. Push out and slice. Put on lettuce to serve.

BLUEBERRY COFFEE CAKE

1 can blueberry pie filling
2 sticks butter
1½ c. sugar
4 beaten eggs
2 c. flour
2 tsp. vanilla

Cream butter and sugar, then add eggs, flour and vanilla. Spread out in a greased cookie sheet pan. Mark lightly into 28 squares. Put tsp. of pie filling in each square. Bake at 350° for 20 to 25 minutes. Sprinkle small amount of powdered sugar on top when slightly cooled.

ORANGE NUT BREAD

½ c. Grape-Nuts
1 c. sugar
1 c. buttermilk
1 egg
2 c. flour
2 tsp. baking powder
½ tsp. salt
¼ c. nutmeats
1 tsp. grated orange rind

Combine first three ingredients and let soak 10 minutes. Then add balance of ingredients. Mix well and pour into greased and floured loaf pan. Bake 50 minutes at 350°.

WATTS COFFEE CAKE

¼ c. salad oil or melted shortening
1 beaten egg
½ c. milk
¾ c. sugar
2 tsp. baking powder
1½ c. flour
½ tsp. salt

Combine salad oil, egg and milk. Add sifted dry ingredients, mix well. Pour into greased 9x9 pan. Now make topping:

¼ c. brown sugar
1 Tbsp. flour
2 tsp. cinnamon
1 Tbsp. melted butter
½ c. nuts (chopped)

Combine and sprinkle over batter. Bake at 375° about 25 minutes or until done. Serve warm. For variety, add raisins or chunks of canned fruit to batter.

BUTTERSCOTCH ROLLS

1 pkg. butterscotch pudding
1 large can evaporated milk
½ c. butter
1 pkg. yeast in ¼ c. water
1 tsp. salt
2 eggs, beaten
4½-5 c. flour

Cook pudding and milk until thick. Add butter and cool. Mix yeast with water, salt and eggs, then add. Stir in flour with spoon and knead lightly. Let rise. Roll into oblong shape and spread with filling below:

¼ c. butter
½ c. brown sugar
⅔ c. coconut
2 Tbsp. flour
2 c. nuts

Roll-up and cut into 1" slices. Bake at 375°. While warm, frost with powdered sugar/brown sugar and buttermilk heated to make smooth. Makes 3½ dozen.

CRESCENT ROLLS

6 cakes dry yeast, dissolved in
  a little warm water
1 doz. eggs
3 c. sugar
12 c. flour
3 c. shortening, melted in
6 c. warm water

Mix all together, let raise about 3½ hours. Roll out like pie crust and cut in wedges. Brush with butter and roll up. Let raise again and bake at 350°. Makes about 200.

RAISIN BREAD

3½ c. flour
4½ tsp. baking powder
1 tsp. salt
1 egg
1 Tbsp. oil
1½ c. milk
1 c. chopped raisins
½ c. sugar (or less)

Sift first 3 ingredients, saving out small amount of flour. Add milk, egg and oil. Beat well. Sift flour over raisins and add. Place in greased bread pan. Let stand 20 minutes. Bake at 350° 45 minutes to 1 hour.

QUICK BUTTER BISCUITS

¼ c. butter
¼ tsp. butter flavoring
¼ tsp. garlic salt
2 tsp. parsley flakes
½ c. parmesan cheese
one tube canned biscuits

Simmer first four ingredients for 5 minutes. Dip biscuits in mixture. Place on cookie sheet. Drizzle with remaining mixture. Sprinkle with cheese. Bake at 400° for 10 minutes or until done.

D.B. FUNNEL CAKE

1⅓ c. flour
¼ tsp. salt
½ tsp. soda
2 Tbsp. sugar
¾ Tbsp. baking powder
1 egg, beaten
⅔ c. milk (or more if batter is too thick)

Sift dry ingredients together. Mix beaten egg and milk together and add to dry ingredients. Beat until smooth. Hold finger over bottom of a funnel, pour in some batter, remove finger and let batter drop in a spiral motion into a pan filled with 1 inch of hot oil (375°). Fry until golden brown, turning once. Remove from pan, drain on a paper towel, sprinkle with powdered sugar and serve hot.

CHEESE STICKS

½ c. sesame seeds
1 c. flour
1 tsp. salt
2½ Tbsp. Parmesan cheese
1 egg
3 to 4 Tbsp. water
oil for deep frying

Toast sesame seeds 10 minutes in 350° oven. Stir together flour, seeds, salt and cheese. Add egg. Blend in enough water to form soft dough. Turn out onto floured surface. Work in enough flour to obtain a smooth, nonsticky dough. Heat 3 inches of oil to 350°. Take about a teaspoon of dough, roll in hands to 3 inches long. Fry in hot oil 5 minutes or until golden brown. Makes about 4 dozen sticks.

BLUEBERRY STREUSEL COFFEE CAKE

1 pkg. wild blueberry muffin mix
½ c. dairy sour cream
1 egg
¼ c. milk
streusel

Heat oven to 400°. Grease 8" square pan. Drain and rinse blueberries. Mix sour cream and egg, stir in milk gradually. Stir in muffin mix just until moistened. Spread half of the batter in the pan, sprinkle with half of streusel. Spread remaining batter over streusel. Sprinkle with blueberries. Sprinkle with remaining streusel. Bake 25 minutes or until done.

Streusel:

½ c. brown sugar, packed
⅓ c. flour
1½ tsp. cinnamon
¼ c. butter (softened)

Mix all together.

MONKEY BREAD

1 pkg. frozen dinner rolls
1½ sticks butter
⅔ c. sugar
3 tsp. cinnamon
1 c. chopped nuts
1 c. brown sugar

Cut dinner rolls in thirds. Put ⅔ cup sugar and 1½ teaspoon cinnamon in brown bag and shake. Add rolls and shake. Bring the butter, brown sugar and 1½ teaspoon cinnamon to a boil and boil 2 minutes. Put ½ of the rolls in angel food pan. Pour ½ of the boiled mixture over the rolls and sprinkle with nuts. Repeat. Bake 35 minutes at 350° or until done.

NOTE: You can use tubes of biscuits cut in quarters.

GARLIC-CHEESE FRENCH BREAD

1 loaf French bread
1 stick butter, softened
garlic powder to taste
grated parmesan cheese

Cut loaf of bread across the middle horizontally. Mix butter and garlic powder and spread on both pieces of bread. Sprinkle with cheese. Place on cookie sheet under broiler until golden brown. Remove and cut into serving pieces.

JIFFY ROLLS

1 env. active dry yeast
2 c. very warm water
¾ c. melted butter
¼ c. sugar
1 egg
4 c. flour (self-rising)

Place yeast in warm water and stir to dissolve. In bowl cream butter with sugar. Beat in egg. Add yeast and water. Add flour, 1 cup at a time, stirring to blend after each addition. Beat to blend thoroughly. Spoon dough into well greased muffin tins and let rise until nearly doubled in bulk before placing in oven. Bake at 375° for 20 minutes or until golden brown. Makes 3 dozen.

CHEESE FRENCH BREAD

1 lb. finely grated natural Swiss cheese
1 tsp. dry mustard
¼ tsp. garlic powder
2 Tbsp. tomato paste
few drops Tabasco
¼ c. beer (about)
2 long loaves French bread

Mix cheese, dry mustard, garlic powder, tomato paste and Tabasco with enough beer to make a spreadable mixture. Cut bread into 1" cross-wise slices, not quite all the way through. Spread cheese mixture between slices of bread. Wrap loaf tightly in foil and bake at 400° for 15 to 20 minutes. Serve hot.

COFFEE CAN BREAD

1 pkg. active dry yeast
½ c. warm water
⅛ tsp. ground ginger
3 Tbsp. sugar
13 oz. can evaporated milk
1 tsp. salt
2 Tbsp. salad oil
4-4½ c. flour
butter for cans

Dissolve yeast in water, blend in ginger and 1 tablespoon of the sugar. Let stand in warm place until bubbly. Stir in remaining sugar, milk, salt and oil. Gradually beat in flour until batter is heavy and stiff, but too sticky to knead. Spoon batter into two well-greased 1 lb. coffee cans. Cover with greased plastic can lids. Let stand until batter pops off lids. Bake in 350° oven 45 minutes.

RAISIN BRAN MUFFINS

1 15 oz. box raisin bran
3 c. sugar
5 tsp. soda
5 c. flour
2 tsp. salt
5 eggs, beaten
1 c. oil
1 quart sour milk

Mix bran, sugar, flour, soda and salt. Add beaten eggs, oil and milk. Mix well. Bake at 400° in greased muffin pans for about 20 minutes.

RAISIN BRAN MUFFINS

1 pkg. (7 oz.) bran muffin mix
1 egg
¼ c. mayonnaise
¼ c. water
½ c. raisins

Stir together muffin mix, egg, mayonnaise and water just until moistened. Stir in raisins. Spoon into paper-lined muffin cups. Bake at 400° 15 to 20 minutes or until lightly browned. Makes 8 muffins.

CINNAMON ROLLS

2 pkgs. yeast
2 c. warm milk
¾ c. sugar
2 tsp. salt
2 eggs
¼ c. shortening, melted & warm
7 c. flour, sifted with
    2 Tbsp. cinnamon
butter
sugar
cinnamon

Dissolve yeast in milk. Add sugar, salt, eggs and 3 cups of flour, mixing well. Add shortening, then remainder of flour and mix well. Roll out ½" thick. Spread with butter, sprinkle with sugar cinnamon mixture. Cut in 1" pieces, place on large greased cookie sheet 2" apart and let rise about 1½ hours then bake at 400° for 15 minutes or until browned or fill bread pans for cinnamon bread, let rise as above, bake about 40 minutes. Makes 3 dozen.

POPPY SEED BREAD

1 pkg. Butter Brickle cake mix
4 eggs
1 c. warm water
¼ c. poppy seeds
1 pkg. instant coconut cream pudding mix
¼ c. oil

Mix and bake at 350° for 50 to 60 minutes. Makes 2 loaves. Might take less time, depending on your oven.

JANET'S PUMPKIN BREAD

1 c. shortening, melted
3 eggs, beaten
1 #303 can pumpkin
2½ c. sugar
3½ c. flour
½ tsp. baking powder
1 tsp. soda
1 tsp. nutmeg
1 tsp. cloves
1 tsp. cinnamon
1 tsp. allspice
½ c. chopped nuts

Mix shortening, eggs and pumpkin. Combine dry ingredients, add to pumpkin mixture and blend well. Add nuts and stir. Pour into two greased, floured loaf pans and bake at 325° for 1 to 1½ hours (check center with toothpick). Let cool before removing from pans.

CARAMEL COFFEE CAKE

1 can refrigerated caramel nut rolls
3 Tbsp. honey
1 tsp. grated orange rind
1 Tbsp. orange juice
1 Tbsp. melted butter

Combine topping from rolls, honey, orange rind, juice and butter. Spread evenly in greased 8" pan. Slice nut roll dough into 8 rolls, arrange over orange mixture. Bake at 375° 25 minutes or until done.

CRULLERS

1½ c. sweet cream
6 eggs
2 tsp. salt
6 c. flour

Make a soft dough. Roll out thin, according to desired crispness. Cut into strips about 2x4 inches. Make a slit in the middle with knife. Fry in deep fat. They should have air bubbles. Drain. These are good with jam or honey. They are like an unraised donut.

PINEAPPLE SWEET ROLLS

1 can refrigerated crescent rolls
1 c. pineapple preserves
1 c. powdered sugar, sifted
2 tsp. lemon juice
¼ c. nuts, chopped fine, or coconut

Preheat oven to 400° and grease cookie sheet to hold 8 rolls. Separate dough into 4 pieces. Spread two of them with ½ cup pineapple, lay the other two on top. Cut each rectangle into four strips. Press together, and coil each strip and make into small circles. Bake 10 to 15 minutes until brown. Remove to wire rack. Spread with frosting of ½ cup preserves, powdered sugar, juice and nuts.

BLUEBERRY NUT BREAD

1 box blueberry muffin mix
⅔ c. chopped nuts
3 Tbsp. sugar
1 egg
½ c. + 1 Tbsp. water

Preheat oven to 375°. Grease and flour a 9x5 pan. Empty blueberries into strainer. Wash under cold running water, drain. Combine all ingredients except the blueberries, mix until well blended. Gently fold in blueberries. Spread batter in prepared pan. Bake at 375° for 30 minutes, until bread tests done with a toothpick. Cool in pan about 10 minutes.

MINCEMEAT COFFEE CAKE

1 box cinnamon streusel coffee cake
¾ c. prepared mincemeat

Prepare cinnamon streusel coffee cake. Spread half of the batter into pan as directed on package. Drizzle with mincemeat and sprinkle with half the topping mix. Cover with remaining batter and sprinkle with remaining topping mix. Bake at 350° about 30 minutes. Test with toothpick.

BANANA NUT BREAD

2 c. flour
1½ tsp. baking powder
½ tsp. salt
½ tsp. baking soda
¼ tsp. nutmeg
2 eggs
½ c. butter
2 Tbsp. buttermilk
1 tsp. lemon juice
1 c. sugar
1½ c. sliced bananas
1 c. nuts

Grease one loaf pan generously. Sift the flour, baking powder, salt, baking soda and nutmeg into a large bowl and then set aside. Mix the eggs, butter, buttermilk and lemon juice until smooth, then add the bananas and beat until smooth. Add the nuts and mix well. Then pour this mixture over the dry ingredients and mix only until the dry ingredients are moist. Pour into the loaf pan and bake in a preheated oven at 350° for 45 to 50 minutes.

BEER MUFFINS

2 c. buttermilk baking mix
1 c. grated cheddar cheese
¾ c. beer

Combine buttermilk baking mix and cheddar cheese. Add beer and stir with fork until moistened. Spoon into greased muffin pans. Bake in preheated oven 12 to 15 minutes at 450°. Makes 12 muffins. For biscuits use only ½ cup beer. Roll into a square and cut with knife. Bake as above.

LEMON WALNUT BREAD

¼ c. butter
¾ c. sugar
2 eggs
2 tsp. grated lemon rind
2 c. flour
2½ tsp. baking powder
1 tsp. salt
¾ c. milk
½ c. chopped walnuts
1 Tbsp. lemon juice
2 Tbsp. sugar

Cream together butter, sugar and eggs until light. Add lemon rind. Sift together flour, baking powder and salt, add to creamed mixture, alternately with milk. Stir in walnuts. Pour into greased loaf pan. Bake at 350° for 50 to 55 minutes. Cool 10 minutes. Remove from pan and top with mixture of lemon juice and sugar.

BEER BREAD

3 c. self-rising flour
5 Tbsp. sugar
1 12 oz. can of room temp. beer

Mix, put in loaf (greased) pan. Makes one loaf. Let rise for 20 minutes. Bake at 350° for 1 hour.

APPLE CINNAMON ROLLS

2½ c. water
2½ c. sugar
3 c. flour
6 tsp. baking powder
1 c. milk
3 tsp. salt
5 Tbsp. butter
7 c. finely chopped raw apples
1¼ c. sugar
4 tsp. cinnamon

Cook water and 2½ cups sugar until clear, and pour into 12x18 pan. Preheat oven to 400°. Mix flour, baking powder, salt, butter and milk together and roll into rectangle. Fill with mixture of apples, cinnamon and remaining sugar. Roll like cinnamon rolls, cut in 1½" slices with sharp knife and place on top of syrup. Bake 30 to 45 minutes.

CHEESE CROUTONS

¼ c. butter, melted
1 Tbsp. milk
1 c. shredded Cheddar cheese
2 egg whites
French bread cut into bite-size pieces

Preheat oven to 400°. Use top of a double boiler over hot, but not boiling, water or in a small saucepan over low heat. Add butter, milk, stir in cheese, stirring constantly until the cheese is melted. Remove from heat. Beat the egg whites until stiff but not dry. Gently fold beaten egg whites into the cheese mixture. Dip bread cubes into the egg-cheese mixture and place on ungreased baking sheet. Bake 10 to 15 minutes or until slightly browned. Remove immediately.

CHEESE CRISPS

1 lb. Velveeta cheese
1 stick butter, softened
1½ c. flour
⅛ tsp. baking powder

Mix cheese and butter. Add sifted flour and baking powder. Use level teaspoon of dough for each cheese crisp putting on greased cookie sheet. Bake at 375° 10 minutes.

COFFEE CAKE BARS

¼ c. shortening
1 c. brown sugar
1 egg
½ c. hot coffee
½ c. raisins
½ c. chopped nuts
1½ c. sifted flour
½ tsp. baking powder
½ tsp. soda
½ tsp. salt
¼ c. instant coffee

Cream together shortening and sugar, add egg and beat well. Add hot coffee then add dry ingredients. Mix well, then add nuts and raisins. Mix and spread into cookie sheet pan and bake at 350° 15 to 20 minutes. Use a greased 11x16 pan. Spread on coffee icing as soon as you remove pan from oven. You'll have a nice glaze.

1 Tbsp. hot coffee
½ c. sifted powdered sugar
½ c. brown sugar (or use all powdered sugar)

Mix and spread on coffee cake and when cool cut into 4 dozen bars.

ZUCCHINI BREAD

2 c. sugar
1 c. oil
3 eggs
2 c. raw, grated zucchini
2 tsp. cinnamon
3 tsp. vanilla
½ tsp. nutmeg
½ tsp. cloves
2½ c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
1 c. nuts

Blend sugar and oil, add eggs and vanilla, then zucchini and unsifted dry ingredients. Add nuts last. Grease and flour 2 large loaf pans, bottom only. Bake at 325° for one hour. Test with toothpick.

QUICK RAISIN BREAD

1 pkg. applesauce raisin snacking cake mix
1 c. water
¼ c. flour
1 egg

Grease 9x5 loaf pan on bottom only. Turn oven to 350° Mix all ingredients with mixer on low, until mixed well 1 to 1½ minutes. Pour into pan, and bake 45 minutes or until done. Test with toothpick. Cool 15 minutes then remove from pan, place on wire rack. You can add additional raisins.

MEXICAN CORNBREAD

2 eggs
1 tsp. soda
1 c. yellow corn meal
1 small can green chilies, chopped
1 tsp. salt
¾ c. buttermilk
1 small can creamed corn
1 c. grated cheddar cheese

Mix all ingredients except cheese. Pour half of mixture in a well greased iron skillet. Sprinkle on the grated cheese, then balance of the batter. Bake 25 minutes at 400°.

ONE DISH MEXICAN CORNBREAD

1 c. cornmeal
1 tsp. soda
1 tsp. salt
1 c. milk
¼ c. oil
2 well beaten eggs
1 303 can cream style corn

Blend in order given. Mix well. Put half of mixture in very hot oven proof skillet. Remove from heat. Put on top of mixture in order given:

3 c. grated cheese
1 lg. grated onion
5 sm. hot peppers (optional)
1 lb. cooked hamburger, drained

Pour remaining corn mixture on top. Bake at 375° 45 minutes. This is a one dish (bread) meal.

CHEESE SPOON BREAD

- 2 c. milk
- 1 c. yellow cornmeal
- 1 c. sharp cheddar cheese, shredded
- 1 c. milk
- 1 tsp. baking powder
- 3 egg yolks, beaten
- 3 egg whites, beaten stiff
- 1 tsp. salt

Heat oven to 325° Lightly grease 2 quart baking dish. Scald 2 cups milk over low heat. Add cornmeal gradually, stir until thickened. Remove from heat. Stir in cheese until melted. Stir in remaining cup of milk, salt, baking powder and egg yolks. Fold in egg whites. Pour into pan. Bake 1 hour or until done.

CRANBERRY MUFFINS

- 1 box cranberry bread mix
- 1 c. milk
- ¼ c. oil
- 1 egg

Grease bottom only of 12 muffin cups. Combine bread mix, milk, oil and egg. Stir 75 strokes until dry particles are moistened. Fill muffin cups ⅔ full. Bake at 375° for 15 to 20 minutes until toothpick inserted in center comes out clean. Cool 5 minutes, remove from pan.

DATE COFFEE RING

- 1 pkg. dry yeast
- ½ c. warm water
- 2½ Tbsp. sugar
- 1½ tsp. salt
- 3 Tbsp. shortening
- ½ c. scalded milk
- 1 egg
- 2½-3 c. flour

Filling:
- 1¼ c. dates, chopped
- 1 Tbsp. lemon juice
- ¼ c. + 1 Tbsp. water
- 1 Tbsp. butter

Frosting:
- 1 c. powdered sugar
- 3½ tsp. milk
- ½ tsp. vanilla

Soften yeast in water. Combine in bowl sugar, salt, shortening and milk. Cool to lukewarm. Blend in egg and yeast. Add flour gradually to form a stiff dough, beating well after each addition. Cover and let stand 15 minutes. Roll out dough on floured surface to 14 x 12-inch rectangle. Simmer dates, lemon juice and water until thick. Stir in butter. Cool. Spread on as filling. Roll as for jelly roll starting with 14-inch side. Place on greased baking sheet. Seal ends together to form ring. With sharp knife, make cuts 1-inch apart from outside almost to inside edge of ring. Turn each slice on its side, cut-edge up so filling will show. Cover. Let rise in warm place until doubled in size, about 45 minutes. Bake at 350° 25 minutes. Frost while warm with sugar, milk and vanilla.

MARY'S APPLE CINNAMON COFFEE CAKE

- 2 cans oven ready biscuits
- ¼ lb. butter, melted
- 1¼ c. apple butter
- ¼ c. sugar
- 2 Tbsp. cinnamon

Heat oven to 375°. Dip biscuits in butter and overlap biscuits around the edge of a 9" cake pan. Make another circle of overlapping biscuits just inside this one. Spoon apple butter in and around biscuits. Combine cinnamon and sugar and sprinkle over biscuits. Bake at 350° about 30 minutes.

GERMAN STREUSEL COFFEE CAKE

- 1 pkg. chocolate cake mix
- 1 pkg. chocolate instant pudding
- 4 eggs, beaten
- ¾ c. milk
- ¾ c. oil
- 1½ tsp. butter flavoring

Mix dry ingredients, add liquids and eggs. Beat at medium speed about 2 minutes. Pour half the batter in oblong cake pan, add streusel, then pour remaining batter over that. Bake at 350° for 40 to 45 minutes. Top with glaze while hot.

Streusel:
- ½ c. sugar
- 2 tsp. cinnamon
- ½ c. nuts, chopped
- ½ c. coconut

Glaze:
- 1 c. powdered sugar
- 3 Tbsp. milk
- 1½ tsp. butter flavoring

CINNAMON PULL-APART BREAD

2 cans refrigerator biscuits
¾ c. sugar
¼ c. brown sugar
⅔ c. nuts, chopped
3 tsp. cinnamon
½ c. butter, melted

Dip biscuits in melted butter, then in mixture of sugars, nuts and cinnamon. Stand on edge in loaf pan. Make two side-by-side rows. Sprinkle with remaining sugar and butter. Cover with foil and bake for 15 minutes at 350°. Uncover and bake 15 minutes more until brown and biscuits are done.

MY ORIGINAL CORNBREAD

2 c. flour
2 tsp. salt
6 tsp. baking powder
4 Tbsp. sugar
1½ c. yellow corn meal
4 eggs, beaten
2 c. milk
½ c. shortening, melted

Sift dry ingredients together, add balance of ingredients, stirring just to moisten. Bake in greased 9x13 pan at 400° about 20 minutes. Cut in squares, serve hot with butter.

PINEAPPLE SWEET ROLLS

1 can refrigerated crescent dinner rolls
3 Tbsp. pineapple preserves
¾ c. powdered sugar
3 Tbsp. pineapple preserves
1 tsp. lemon juice
¼ c. chopped nuts

Preheat oven to 400°. Grease cookie sheet. Separate crescent dough into 4 rectangles, firmly press perforations to seal. Spread 2 rectangles with 3 Tbsp. preserves. Place remaining 2 rectangles over preserves, lightly press together. Cut each rectangle lengthwise into 4 strips. Twist each strip several times and form into a small circle on cookie sheet. Bake 10 minutes or until golden brown. Remove from pan immediately. Combine remaining ingredients except nuts, spread over rolls. Sprinkle with nuts. Makes 8 rolls.

NO KNEAD BUNS

1 c. warm water
1 pkg. dry yeast
2 Tbsp. sugar
2¼ c. (about) flour
1 tsp. salt
1 egg
2 Tbsp. butter, soft

Place water and yeast in warm bowl. Stir until dissolved. Add sugar, half of flour and salt. Beat with spoon till smooth. Add egg and butter, beat in remaining flour and salt until smooth. Scrape sides of bowl and cover. Let rise in warm place until doubled in size (about 40 minutes). Stir down dough. Spoon into 12 greased muffin pans. Let rise again until dough reaches top of pan (about 30 minutes). Bake at 400° for 15 minutes or until done.

ONION CASSEROLE BREAD

1 pkg. hot roll mix
¾ c. very warm water
½ c. dairy sour cream
1 egg
3 oz. can French fried onions, crumbled

Dissolve yeast from hot roll mix in water. Stir in sour cream and egg. Add flour mixture and onions, blend well. Cover, let rise in warm place until light and doubled in size (45 minutes). Grease 1½-quart casserole or 9x5-inch loaf pan. Stir down dough, spoon into greased pan. Cover, let rise in warm place until light and doubled in size (45 minutes). Preheat oven to 375°. Bake 25 minutes or until golden brown. Immediately remove from pan.

FRIED APPLE TURNOVERS

⅔ c. sugar
1 tsp. cinnamon
¼ c. butter
2 c. sliced pared cooking apples
1 pkg. refrigerator biscuits
powdered sugar

Combine sugar, cinnamon, butter and apples in a saucepan. Simmer, stirring occasionally, until apples are tender. Separate biscuits and roll each to an oval shape, about 5 inches long. Place 1 Tbsp. of apple filling on half of oval, fold dough over filling and seal edges with a fork. (Be certain they are sealed or filling will leak.) Fry in deep hot fat, turning once, for about 1 minute or until golden brown. Drain and sprinkle with powdered sugar. Serve warm.

DONUT PUFFS

2 c. sifted flour
¼ c. sugar
1 tsp. baking powder
½ tsp. soda
1 tsp. nutmeg
1 tsp. salt
¾ c. buttermilk
¼ c. oil
1 egg

Sift dry ingredients together. Stir in buttermilk, oil, and egg with fork. Beat until smooth. Drop with teaspoon (too large puffs will not cook through) into hot fat (375°). Fry until golden brown (about 3 minutes). Drain on absorbent paper. Roll warm puffs in glaze or sugar. Makes 2½ doz.

ELSIE'S LIGHT BREAD

1 qt. warm water
1 Tbsp. shortening
2 Tbsp. sugar
2 tsp. salt
2 cakes yeast
flour

Put yeast cakes in the warm water, let stand 10 minutes. Add shortening, sugar and salt. Stir and add enough flour to make a soft dough. Let rise about 4 hours and then put in loaves. Let rise again until it is twice the original size. Preheat oven to 400°. Put in oven and when bread begins to turn golden, turn oven to 250°. Don't bake over 1 hour.

DELICIOUS EASY ROLLS

1 box yellow cake mix
5 c. flour
2 pkgs. yeast
2½ c. warm water
1¼ tsp. salt

Dissolve yeast in 1 cup warm water and let stand until dissolved. Measure flour in large glass bowl. Add cake mix and stir together. Then add remaining warm water, salt and yeast mixture. Stir well, then knead and let rise in well greased bowl until double in bulk. Knead down and make into rolls or cinnamon rolls. Bake about 20 minutes or until brown in 350° oven. Makes approximately 36 rolls.

PAUL'S NEW YEAR'S FRITTERS

1 c. milk, scalded
½ stick butter
1 pkg. dry yeast
¾ tsp. salt
3 eggs, beaten
3½ c. flour
1 c. raisins
sugar

Dissolve yeast in warm water and a little sugar. Melt butter in scalded milk. Add remaining ingredients to liquid. Mix and let stand until double in bulk. Batter will be spongy. Deep fat fry. Dip your spoon in hot fat and spoon a small amount into the fryer. Roll into sugar when you remove fritter from the fryer or glaze while hot with powdered sugar and water mixture.

JETTA'S SWEET ROLL DOUGH

6 c. lukewarm water
1⅓ c. sugar
3 pkgs. powdered yeast
6 c. bread flour
2 tsp. salt
1 c. powdered milk, dry
4 well beaten eggs
1 c. oil
enough bread flour to make
a soft dough

Mix and beat first 6 ingredients till smooth. Add remaining ingredients. Knead the dough. Place in a greased bowl to rise until double in size. Punch down in bowl and let rise again until double in size. **Do not** punch down again. Shape and place in pans. Let rise till double. Bake at 350° till lightly browned, about 40 to 50 minutes. Use a 5 lb. bag of bread flour for this recipe. As you knead the dough you usually have to add another 1 to 2 cups of flour, but still have it a little sticky. Use this dough for loaves, dinner rolls, crescent rolls, buns, bierocks, long johns and cinnamon rolls.

CINNAMON ROLLS — Roll out after the second rise into a rectangular shape. Spread with butter and sprinkle with a mixture of 3 parts sugar and 1 part cinnamon. Can sprinkle raisins and/or nuts in also. Roll up the dough and slice for cinnamon rolls. Bake at 350° about 15 minutes until browned.

LONG JOHNS — Roll out after the second rise into a rectangular shape ½" thick. Cut into strips 1x6". Let rise until double. Fry in deep fat and drain on paper towel. Then frost when cool. Better if you add 2 tsp. nutmeg when adding ingredients.

GARLIC ROLLS

1 pkg. hot roll mix
¾ c. very warm water
1 egg
1½ tsp. garlic salt
1 tsp. instant minced onion
⅛ tsp. savory
⅛ tsp. garlic salt
¼ c. butter, melted

Dissolve yeast from hot roll mix in water, stir in egg. Add flour mixture, 1½ tsp. garlic salt, onion and savory, blend well. Press dough into greased 13x9 pan. Blend ⅛ tsp. garlic salt with melted butter. Dip sharp knife into butter, cut down center and then cross wise at 1-inch intervals, making 1x4½-inch strips. Brush rolls with remaining butter mixture. Let rise in warm place until light and doubled in size, about 45 minutes. Preheat oven to 400°. Bake rolls 20 minutes or until golden brown. Makes 26 rolls.

CALIFORNIA COFFEE CAKE

1 pkg. yellow cake mix
½ c. brown sugar, packed
½ c. chopped nuts
1 tsp. cinnamon

Prepare cake mix as directed on package, except use two tablespoons less water. Pour half of the batter into a well greased and floured Bundt pan. Sprinkle with half of the prepared filling made by combining brown sugar, nuts and cinnamon. Pour in the rest of the batter. Sprinkle the top with the remaining filling. Bake at 350° for 50-60 minutes.

CORN PONES

1 c. corn meal
½ c. flour
3 tsp. baking powder
1 Tbsp. sugar
¾ c. milk
1 Tbsp. cooking oil
1 egg

Combine all ingredients. Pour into well greased corn stick pan. Bake at 400° for 15 minutes.

POPOVERS

2 eggs
1 c. milk
1 c. flour
½ tsp. salt
1 Tbsp. melted shortening

Beat eggs thoroughly. Add milk, then sifted dry ingredients. Add shortening. Beat smooth. Pour batter into hot, well greased muffin pans. Fill cups ⅓ full. Bake in very hot oven, 425° for 15 minutes, then reduce oven to 350° and continue baking 30-35 minutes or until firm. 2 or 3 minutes before removing from oven, prick to let steam escape. Makes 10-12.

CHERRY COFFEE BRAID

1 pkg. dry yeast
½ c. very warm water
1 egg
1 Tbsp. sugar
2½ c. Bisquick
1 can cherry pie filling
½ c. chopped pecans

Sprinkle yeast into very warm water. Stir until dissolved. Add egg, sugar and Bisquick. Beat vigorously. Turn onto board well dusted with Bisquick. Knead until smooth, about 20 times. Roll into rectangle 14x9 inches. Place on greased baking sheet. Combine pie filling and pecans, spoon down center. With scissors, cut dough along sides of filling into inch-wide strips. Fold from side to side, at angle, across filling. Cover. Let rise in warm place, free from draft until doubled, about 1 hour. Bake at 350° for 20 minutes or until golden brown.

Kneading is easy! Press the dough into a flat ball. Fold it over toward you — with heels of hands push down and away. Turn dough ¼ way round and repeat. Keep folding, pushing, turning for required time.

ANGEL FOOD CAKE

Measure and sift together 3 times:

1 c. cake flour
1½ c. sifted powdered sugar

Measure into a large bowl:

1½ c. egg whites (12)
1½ tsp. cream of tartar
½ tsp. almond extract
¼ tsp. salt
1½ tsp. vanilla

Beat egg whites mixture until foamy. Gradually add 2 Tbsp. at a time:

¾ c. granulated sugar

Continue beating until mixture holds stiff peaks. Sift gradually the flour and sugar mixture over the meringue and fold in gently until the mixture disappears. Push batter into ungreased 10-inch tube pan. Cut gently through the batter to remove air bubbles. Bake in 350° F. oven for 30-35 minutes. Invert until cool.

YELLOW ANGEL FOOD

(Use yolks from Angel Food above)

Beat 10 minutes:

12 egg yolks
2 c. granulated sugar

Alternately add:

1 c. water
¼ tsp. baking powder
2 c. cake flour, sifted
½ tsp. salt
1 tsp. vanilla

Bake at 375° F. in a 10-inch tube pan for about 25 minutes.

MISSISSIPPI MUD CAKE

1 c. butter or oleo
2 c. sugar
2 tsp. baking powder
⅓ c. cocoa
1 tsp. vanilla
1 jar (13 oz.) marshmallow creme
4 eggs
1 c. flaked coconut
1½ c. sifted all purpose flour
1 c. chopped pecans

Frosting:

½ c. butter or oleo, softened
1 box (1 lb.) confectioners sugar
6 Tbsp. milk
⅓ c. cocoa
1 c. chopped pecans

In large bowl, with mixer at medium-high speed, beat butter until creamy. Add eggs, one at a time, beating well after each addition. Add coconut, sugar, flour, baking powder, cocoa, vanilla and pecans. Stir with large spoon until well mixed. This is a heavy batter — **DON'T BEAT.** Spread batter in greased 9 by 13 by 2 inch pan. Bake in preheated 350° oven 45 minutes.

As soon as cake is taken from oven, spread marshmallow creme over hot cake. Let cool 20 minutes.

Meanwhile, make frosting. In large bowl mix together all frosting ingredients except nuts. Blend at low speed of mixer. Gradually increase speed and blend together until smooth. Stir in half of pecans. With large spoon, spread frosting on top of cake, swirl through marshmallow creme. Sprinkle top with remaining pecans.

PUMPKIN CAKE ROLL

3 eggs
1 c. sugar
⅔ c. pumpkin
¾ c. flour
2 tsp. cinnamon
1 tsp. ginger
1 tsp. lemon juice
½ tsp. salt
⅛ tsp. baking powder

Beat eggs for 5 minutes with mixer, gradually add sugar; stir in pumpkin and lemon juice. Fold dry ingredients into pumpkin mixture. Spread on a greased and floured 15 x 10 x 1 inch jelly roll pan. Bake 15 minutes at 375°. Turn out on a towel sprinkled with powdered sugar. Roll up and cool.

Filling

1 c. powdered sugar
6 oz. cream cheese
¼ c. butter
½ tsp. vanilla
dash of salt

Beat until smooth. Spread on unrolled cake. Roll again and chill. Slice to serve.

APRICOT DELIGHT CAKE

1 pkg. lemon supreme cake mix (Duncan Hines)
¾ c. Crisco oil
½ c. sugar
6 eggs
1 c. apricot nectar

Mix the above ingredients together. Bake at 350° 1 hour in tube pan. Glaze with mixture of:

1½ c. confectioners sugar
Juice of 1 lemon

Glaze will be thin. (Can use nectar instead of lemon juice.)

BAKED ALASKA

6 egg whites
⅛ tsp. salt
½ tsp. cream of tartar
1 c. sugar
1 10-inch round sponge cake
3 pints of ice cream

Beat egg whites with salt and cream of tartar until stiff. Gradually beat in sugar, continuing to beat until meringue is stiff and glossy. Place cooled sponge cake on baking sheet. Pile ice cream in center of cake. Cover ice cream and the surface of the cake with thick coating of meringue. Bake in preheated oven 500° 3 to 5 minutes or until meringue is delicately browned. Slip dessert on serving platter. Serve at once.

POPPYSEED CAKE

1 pkg. white cake mix
1 pkg. (3¾ oz.) instant vanilla pudding mix
5 eggs
½ c. pineapple juice
½ c. water
½ c. cooking oil
¼ c. poppy seed
1 tsp. almond extract

Mix all ingredients and beat 5 minutes. Butter a bundt pan and dust with a mixture of sugar and cinnamon. Bake in pan for 45 minutes at 350°.

APPLESAUCE CAKE

Cream together:
1½ c. butter
1 c. sugar
Add:
1 beaten egg
2 c. flour
1½ c. applesauce
2 tsp. baking soda
Beat well.
1½ tsp. cinnamon
1 c. dates, cut up
¼ tsp. cloves
1 c. chopped nuts

Mix well and pour into 9x13-inch greased and floured pan. Bake at 350° 40-45 minutes.

BANANA BUNDT CAKE

¾ c. butter
4 eggs
2¾ c. flour
1 tsp. salt
1¾ c. mashed bananas
1½ c. raisins
½ tsp. vanilla
1 tsp. baking powder

Put batter into a greased and floured pan. Bake at 350° 1 hour. After cake is done, cool 10 minutes. Turn out of pan and cool.

OATMEAL CAKE

1 c. oats
1¼ c. water
1 stick butter
1 c. sugar
1 c. brown sugar
2 eggs
1½ c. flour
1 tsp. soda
½ tsp. nutmeg
1 tsp. cinnamon
¼ tsp. salt
1 tsp. vanilla

Frosting:
¼ c. canned milk
1 c. brown sugar
1 c. coconut
½ stick butter
½ c. nuts

Boil water, then stir in oats and butter. Cool to warm. Mix in balance of ingredients, bake in 9x13 prepared pan at 350° about 35 minutes or until done to touch. Mix frosting and spread on cake while warm, put under broiler for 3 or 4 minutes. Watch so frosting does not burn.

CHOCOLATE DREAM CAKE

1¼ c. water
1 envelope Dream Whip mix
1 pkg. (2-layer size) devil's food cake mix
¼ c. oil
eggs (use number specified on cake mix package)
1 pkg. (4-serving size) chocolate pudding and pie filling (NOT instant pudding)

Preheat oven to 350°. Combine all ingredients in large mixer bowl. Mix at medium speed for four minutes. Pour into pans very generously greased with shortening and floured. Use two 9-inch round layer pans. Bake for 35 to 40 minutes, or until toothpick comes out clean. Cool in pans 10 minutes. Remove and cool completely on racks. Frost.

ZUCCHINI CAKE

1 pkg. (2 layer size) yellow cake mix
1 pkg. (4 serving size) vanilla instant pudding and pie filling
¼ c. oil
4 eggs
3 c. grated zucchini
½ tsp. salt
1½ tsp. cinnamon
1 c. chopped nuts

Combine all ingredients in mixer bowl. Blend, then beat at medium speed of electric mixer 4 minutes. Pour into prepared tube pan. Bake at 350° 50-55 minutes, or until cake tester inserted in center comes out clean. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack.

NOTE: Can use layer or loaf pans also. Zucchini has a high liquid content so no other moisture is needed in this cake.

CARROT CAKE

Mix:
1½ c. oil
2 c. sugar
2 tsp. soda
1 tsp. baking powder
1 c. chopped nuts
4 eggs
2 c. sifted flour
1 tsp. salt
3 c. raw carrots, grated
2 tsp. cinnamon

Bake 40-45 minutes at 350°

Icing:
8 oz. package cream cheese
½ c. coconut
1 box powdered sugar
½ c. butter
2 tsp. vanilla

DECORATOR'S FROSTING

¼ c. shortening (room temp.)
2 c. sifted powdered sugar
1½ Tbsp. water
dash salt
few drops of butter or almond flavoring
few drops of desired food coloring

Cream shortening. Add part of sugar gradually, blending after each addition. Add remaining sugar alternately with water. Stir in vanilla, flavoring and desired food coloring. Place in cake decorator. This frosting is ideal for decorating cookies or putting that final touch on a cake. Amount: 1½ cups.

STRAWBERRY ANGEL ROLL

1 (14½ oz.) pkg. angel food cake mix
powdered sugar
1 qt. fresh strawberries
¼ c. sugar
2 (8 oz.) cartons frozen whipped topping, thawed

Lightly grease 15x10½x1-inch jelly roll pan. Line with waxed paper. Prepare cake mix per package directions. Spread in prepared pan. Bake in 370° oven for 15 to 17 minutes or until firm to touch. Do not overbake. Sift powdered sugar in 15x10½-inch rectangle on clean cloth towel. Loosen cake and turn out on a towel. Peel off waxed paper. Roll cake and towel from narrow end. Cool on wire rack, seam side down, for 20 minutes.

Remove caps and wash berries, retain a few whole berries for garnish, slice remainder and add sugar. Stir into 1 carton of thawed whipped topping. Unroll cake and spread cream to within ½ inch of edge. Re-roll. Place seam side down on serving plate. Frost with remaining cream. Garnish with remaining berries. Chill at least 2 hours. Slice and serve. Serves 10.

MEXICAN FRUIT CAKE

2 c. applesauce
2 tsp. soda
1 can (4 oz.) pineapple
2 c. flour
2 eggs
1 pkg. chopped nuts

Mix well and pour into a 9x13-inch pan. Bake 45 minutes at 350°.

Icing:
2 c. powdered sugar
1 pkg. (8 oz.) cream cheese
Milk
1 tsp. vanilla
1 stick oleo (softened)

Mix together and add enough milk to spread smoothly.

CREAM CHEESE CAKE

¾ c. sugar
3 eggs
2 pkgs. (8 oz. ea.) cream cheese, room temp.

Beat all together until smooth. Pour into buttered 9 inch pie pan. Bake at 350° 30 minutes. Don't open the oven to peek.

"WITH CHERRY TOPPING"

Let cheese cake cool for 15 minutes. Top with cherry pie filling and bake 15 more minutes.

FRESH PEACH PUDDING CAKE

6 medium peaches, peeled and chopped
1 pkg. (2 layer size yellow cake mix)
½ c. sour cream
4 eggs
1 pkg. (4-serving size) vanilla flavor instant pudding and pie filling
¼ c. oil
½ tsp. almond extract
glaze

Combine peaches with remaining ingredients in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 10-inch fluted tube pan. Bake at 350° 1 hour, or until cake tester inserted in center comes out clean. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack. Top with powdered sugar and hot water glaze.

NOTE: Cake can be prepared with canned peaches. Use 1 16-oz. can sliced peaches. Drain well and chop. Increase sour cream to 1 cup. Prepare as directed for fresh peaches.

PINEAPPLE SHEET CAKE

2 c. sugar
2 c. flour
2 eggs beaten
2 tsp. soda
¼ tsp. salt
1 tsp. vanilla
1 #2 can crushed pineapple and juice
½ c. nuts (black walnuts)

Frosting:
1 8-oz. pkg. cream cheese
½ stick butter
2 c. powdered sugar
¼ c. black walnuts
1 tsp. vanilla

Oil and flour pan, mix and bake at 350° 35 minutes. Cool cake just a little and frost.

WALDORF ASTORIA CAKE

1½ c. sugar
½ c. shortening
2 c. sifted flour
2 tsp. cocoa
1 tsp. salt
1 bottle (1 oz.) red food coloring
1 bottle (1 oz.) water
1 c. buttermilk
3 eggs
1 Tbsp. vinegar
1 tsp. soda
2 tsp. vanilla

Cream sugar and shortening; add flour, cocoa, salt, water and food coloring (mixed) and ⅔ cup buttermilk. Beat until well blended. Add eggs, remainder of buttermilk and vanilla. Beat 1 minute. Mix together vinegar and soda and stir into batter by hand; do not beat. Pour into greased and floured pans and bake in a 350° oven for 30 minutes. For thin layers, use three 8-inch pans. Frost with your favorite butter or 7-minute icing, tinted pink.

BUNDT CAKE

1 yellow cake mix
1 pkg. instant vanilla pudding
4 eggs
¾ c. oil
¾ c. water
1 Tbsp. vanilla
1 Tbsp. butter

Mix all together for 8 minutes at high speed.

¼ c. sugar
1 tsp. cinnamon
¼ c. nuts

Spoon over batter. Bake at 350° 40 to 45 minutes. Let stand in pan for 8 minutes after removing from oven.

Glaze while warm:

½ tsp. butter extract
½ tsp. vanilla
1 c. powdered sugar
3 Tbsp. milk

PINEAPPLE-ORANGE CAKE

1 box yellow cake mix
4 eggs
½ c. salad oil (Mazola)
1 small can Mandarin orange sections and juice

Beat 2 minutes. Bake in 3 9-inch layer pans for 20 minutes at 325°. Cool.

Icing:

1 carton (9 oz.) Cool Whip
1 can (No. 2) crushed pineapple and juice
1 small box instant vanilla pudding
6 drops yellow food coloring
Crushed pecans (optional)

Mix and spread over layers. Can sprinkle pecans over the top, but is optional. Refrigerate for 24 hours.

STRAWBERRY-ANGEL SURPRISE

1 angel food cake (round or oblong)
1 pkg. strawberry gelatin
1 c. hot water
1 c. cold water
2 pts. whipping cream
1 pkg. frozen strawberries (or 2 c. fresh)
½ c. sugar
1 tsp. vanilla
2 drops red food coloring

If frozen strawberries are used, put in bowl to thaw. Dissolve gelatin in boiling water. Add cold water (or ½ cup cold water and ½ cup juice from strawberries). Place in refrigerator until partially jelled. Slice cake into three layers. Whip cream until stiff, adding sugar and vanilla gradually. Reserve half the cream for frosting. To remaining half of cream, fold in partially jelled gelatin and strawberries, reserving a few strawberries for garnish if desired. Spread this mixture generously between layers of cake and stack. Add coloring to remaining whipped cream and frost top and sides. Chill.

GUM DROP CAKE

1 c. sugar
½ c. butter
1½ c. applesauce
2 c. flour
2 tsp. soda
1 tsp. cloves
1 tsp. all spice
2 c. chopped nuts
1 c. raisins
2 c. spiced gum drops — no black ones

Cream butter and sugar together with a fork, add applesauce. Mix dry ingredients, nuts, raisins, gum drops together real well then add to butter mixture. Bake at 350° for 70 minutes in a greased and floured loaf pan. Should fill 2 small loaf pans. Very good.

COCONUT CARNIVAL CAKE

2¼ c. flour
1½ c. sugar
2½ tsp. double acting baking powder
1 tsp. salt
¾ c. shortening
¾ c. milk
1½ tsp. vanilla
3 eggs unbeaten

Sift first four ingredients into mixing bowl, add shortening, add milk and vanilla. Beat 2 minutes. Add eggs and beat 2 minutes more. Bake in greased 9" round pans at 375° 25-30 minutes. Frost with seven minute icing and sprinkle with coconut while icing is soft.

BLUEBERRY BUNDT CAKE

¾ c. sugar
¼ c. shortening
1 egg
½ c. milk
2 c. flour
2 tsp. baking powder
½ tsp. salt
1 pkg. (12 oz.) frozen blueberries

Blend sugar and shortening. Add egg to milk and mix. Then add flour, baking powder and salt. Fold in blueberries — either fresh or frozen. Grease tube or bundt pan and flour lightly. Bake at 375° 45 to 60 minutes. Cool, and remove from pan.

Topping — Spread on cake before putting it in oven:

½ c. sugar
½ c. flour
¼ c. butter, melted
1½ tsp. cinnamon

Combine, mix and crumble. Spread on top of batter.

CHOCOLATE SHEET CAKE

2 c. sugar
2 c. flour
½ c. butter
½ c. shortening
4 Tbsp. cocoa
1 c. water
½ c. buttermilk
1 tsp. soda
2 tsp. cinnamon
1 tsp. vanilla
2 eggs
¼ tsp. salt

Mix together sugar and flour, set aside. Mix in sauce pan butter, shortening, cocoa and water and bring to boil, pour over sugar and flour, stir well. Add balance of ingredients and beat well. Bake 20 minutes at 400° in cookie sheet.

Frosting:

½ c. butter
1 tsp. vanilla
4 Tbsp. cocoa
6 Tbsp. milk
1 lb. powdered sugar
1 c. nuts (optional)

Start icing 5 minutes before cake is done. Melt and bring only to a boil first four ingredients. Remove from heat and add powdered sugar and nuts. Put on cake while hot.

POPPY SEED BUNDT CAKE

1 c. butter
1½ c. sugar
4 egg yolks
1½ c. flour
1 tsp. vanilla
1 tsp. soda
2 tsp. baking powder
½ tsp. salt
1 c. buttermilk
¼ c. poppy seed
4 egg whites, stiffly beaten

Cream sugar and butter, add egg yolks. Alternate dry ingredients with vanilla, buttermilk and seeds. Fold in egg whites. Pour batter in greased and floured bundt pan. Bake at 350° for 50 minutes. Dust with powdered sugar. NOTE: Can substitute 1 cup milk plus 1 teaspoon vinegar for buttermilk.

TOASTED COCONUT CAKE

1 pkg. instant toasted coconut pudding
1 pkg. (18½ oz.) white cake mix
1 c. water
½ c. butter, melted
3 eggs

In a large bowl combine instant pudding, white cake mix, water and butter. Beat at medium speed of electric mixer until smooth, about 2 minutes. Mix in eggs until well blended. Pour batter into a greased and floured 9-inch fluted tube pan. Bake at 350° for 50-55 minutes, or until done. Cool 15 minutes; remove from pan. Cool on wire rack.

FLUFFY COCONUT FROSTING

1½ c. cold milk
1 env. Dream Whip mix
⅔ c. Angel Flake coconut
1 pkg. (4-serving size) Jell-o coconut cream instant pudding

Pour milk into a deep narrow-bottom mixer bowl; add whipped topping mix and pudding mix. Beat slowly until well blended. Gradually increase beating speed to high and whip until mixture will form soft peaks, 4 to 6 minutes. Spread over tops and sides of two 8- or 9-inch layers. Sprinkle with coconut. Store frosted cake in refrigerator. Makes about 3 cups.

COCONUT-PECAN FILLING AND FROSTING

1 c. evaporated milk or heavy cream
1 c. sugar
3 egg yolks, slightly beaten
½ c. butter
1 tsp. vanilla
1 ⅓ c. (about) Angel Flake coconut
1 c. chopped pecans

Combine milk, sugar, egg yolks, butter and vanilla in saucepan. Cook and stir over medium heat until mixture thickens, about 12 minutes. Remove from heat; add coconut and pecans. Cool until of spreading consistency, beating occasionally. Makes 2½ cups, enough to cover tops of two or three 8- or 9-inch layers, one 13x9-inch cake or 3 dozen cupcakes.

NOTE: For thinner frosting use only 2 egg yolks.

LAYERED ORANGE CREAM CAKE

10 inch angel food cake
14 oz. sweetened condensed milk
½ c. frozen orange juice, thawed
½ pt. cream, whipped

Combine milk and juice, mix. Fold in whipped cream. Split cake into 3 layers and spread with mixture. Garnish with orange slices.

RHUBARB UPSIDE DOWN CAKE

3 c. rhubarb, cut up
¾ c. sugar
1 c. miniature marshmallows (or 10 large, cut)

Put these ingredients in an 8x8-inch glass dish, that is greased.

Make a batter of:
½ c. Crisco
½ c. milk
¾ c. sugar
2 eggs (one at a time)

Beat well.

Mix together and add to the above mixture:
1¾ c. flour
2 Tbsp. baking powder
¼ tsp. salt
½ tsp. vanilla

Pour over the rhubarb mix. Bake at 350° 1 hour. Let set for 5 minutes, then turn on to a plate.

PUDDING CAKE

1 c. flour
¼ tsp. salt
2 tsp. baking powder
¾ c. sugar
2 Tbsp. cocoa

Stir into the above:
½ c. milk
2 Tbsp. shortening (melted)

Blend in:
1 c. nuts (chopped)

Spread in a 9-inch square pan. Sprinkle with a mixture of:
1 c. brown sugar, packed
¼ c. cocoa

Pour over the entire batter:
1¾ c. HOT water

Bake at 350° 45 minutes. Invert on plate. Sauce will then be on top.

RUM CAKE DELIGHT

1 box butter cake mix
⅓ c. light rum
½ c. light oil
½ c. water
1 pkg. (3¾ oz.) vanilla INSTANT pudding mix
1 c. chopped pecans
4 eggs

Grease and flour a 13x9-inch pan. Spread chopped pecans evenly in bottom of pan. Mix together cake mix and pudding mix in large mixer bowl. Add rum, eggs, water and oil. Beat for 2 minutes at medium speed. Bake at 350° 35-40 minutes. Punch holes in top of cake and pour hot rum glaze over hot cake. Cool in pan at least 30 minutes. Turn cake out onto large sheet of aluminum foil. Cool completely and wrap securely. Cake improves with age.

Hot Rum Glaze:
1 stick butter
1 c. sugar
¼ c. light rum
¼ c. water

Bring all ingredients to a full boil and simmer about a minute.

FRUIT COCKTAIL CAKE

2 c. flour
2 eggs
2 tsp. baking soda
1¾ c. granulated sugar
1 can (16 oz.) fruit cocktail

Mix all together. Bake in large greased pan at 350° 30 minutes. Cool.

Topping:
1 stick butter
1 c. milk
1 c. flaked coconut
1 c. sugar
1 Tbsp. flour (rounded)
1 tsp. vanilla

Cook mixture (except coconut) to boiling. Simmer 10 minutes. Add coconut. Put on cake. Can also add pecans on top.

PINEAPPLE TORTE

2 c. cake flour
3 Tbsp. sugar
1 c. butter
3 beaten egg yolks
1 tsp. baking powder

Sift flour, sugar and baking powder. Cut in butter. Add beaten egg yolks. Press into spring form pan. Bake at 350° 35 minutes.

Filling:
1 can (no. 2½) crushed pineapple
1 c. sugar

Heat. Add 2 big Tbsp. cornstarch. Beat 3 egg whites until stiff, and add cooled pineapple mixture. Pour into shell and bake five minutes. Cool. Serve with whipped cream.

PUMPKIN POUND CAKE

1 c. brown sugar
1¼ c. white sugar
1¼ c. Crisco
5 eggs
1 can (16 oz.) pumpkin
3 c. sifted flour
1 tsp. salt
2 tsp. baking powder
3 tsp. cinnamon
1 tsp. nutmeg
1 c. chopped nuts
1 Tbsp. vanilla

Mix in large bowl, sugar, shortening and eggs. Beat 3 minutes on medium speed with mixer. Then add pumpkin, flour, salt, soda, and spices. Stir, then mix with mixer 2 minutes more. Add nuts and vanilla. Bake for 1 hour at 350° in a tube pan.

BUSY DAY CAKE

2 eggs
1 tsp. vanilla
⅔ c. oil
1 box cake mix
1 can fruit pie filling
¾ c. nuts

Mix well and bake in greased and floured 9x13-inch pan. Bake at 350° 25 minutes.

SOUR CREAM CAKE FILLING

1 c. sour cream
1 egg yolk
½ tsp. vanilla
2 Tbsp. sugar
1 Tbsp. cornstarch

Combine all ingredients in sauce pan. Cook over low heat, stirring constantly until mixture is thick. Cool.

BLUEBERRY TORTE

Crust:
⅓ c. nuts, chopped
⅓ c. brown sugar
1½ c. flour
1 c. butter (melted)

Press crust mixture in 9x13-inch pan. Bake at 350° until slightly brown, about 10-15 minutes. Cool.

Filling:
1 large (2 env.) Dream Whip
1 large cream cheese
1 c. powdered sugar
1 can Blueberry pie filling

Prepare Dream Whip as directed. Add cream cheese (room temperature). Add also powdered sugar. Beat with mixer until creamy. Spread on cool crust. Top with blueberry pie filling. Chill at least 6 hours or over night. Any other prepared pie filling may be used.

DOUBLE PISTACHIO CAKE

1 pkg. (2 layer size) white or yellow cake mix
1 pkg. (4 serving size) pistachio instant pudding mix
3 eggs
1 c. club soda or water
½ c. oil
½ c. chopped nuts

Combine all ingredients in large mixing bowl. Blend, then beat at medium speed for 2 minutes. Pour into greased and floured pans, two 9-inch layers or 9x13-inch pan. Bake at 350° 30 to 35 minutes. Cool in pans for 15 minutes.

Pistachio Fluffy Frosting:

1½ c. cold milk
1 envelope Dream Whip
1 pkg. (4 serving size) pistachio instant pudding

Pour the cold milk into deep, narrow bottom bowl. Add Dream Whip and pudding. Mix. Beat slowly to blend. Gradually increase beating speed to high and whip until frosting will form soft peaks, 4 to 6 minutes. Store in refrigerator.

QUICK EASY FROSTING

1 c. milk
3 Tbsp. flour

Cook until thick; let cool completely; set aside.

1 c. butter
1 tsp. vanilla
1 c. sugar

Mix and beat until creamy and fluffy. Fold into first mixture and beat until smooth.

BEAT 'N EAT FROSTING

1 egg white, unbeaten
1 tsp. vanilla
¼ tsp. cream of tartar
¾ c. sugar
¼ c. boiling water
1 c. coconut

Place egg white, sugar, cream of tartar and vanilla in small deep bowl. Mix well. Add boiling water. Beat at high speed of mixer to stiff peaks — about 5 minutes. Fills and frosts 2 8-inch layers.

DUMP CAKE

1 can (16 oz.) crushed pineapple
1 can cherry pie filling
1 box yellow or white cake mix
½ c. melted butter
½ c. chopped walnuts (optional)

Dump crushed pineapple in pan. Dump cherry pie filling in on top of pineapple. Spread over pan evenly. Dump dry cake mix evenly over fruit, lightly press in. Slowly pour melted butter over the top. Top with chopped walnuts if desired. Bake at 350° 35-45 minutes.

COCONUT SEVEN-MINUTE FROSTING

2 egg whites
1½ c. sugar
5 Tbsp. cold water
1½ tsp. white syrup
1 tsp. vanilla
1 c. toasted coconut

Mix first four ingredients. Beat over boiling water 7 minutes until stiff peaks then add vanilla. After cake is frosted sprinkle coconut on top.

DARK CHOCOLATE FROSTING

A bittersweet frosting that couldn't be easier!

1 pkg. (4 oz.) Baker's German's sweet chocolate
½ c. sour cream, at room temp.

Melt chocolate in saucepan over very low heat. Cool to lukewarm. Slowly blend in sour cream. Makes 1 cup or enough to cover top of a 9-inch square cake, a 13x9-inch cake or 16 cupcakes.

BROWN SUGAR ICING

1 c. brown sugar
¼ tsp. salt
⅓ c. cream
¼ c. butter
1 tsp. vanilla
2¼ c. sifted powdered sugar

Place first three ingredients in sauce pan. Cover and cook 10 minutes on simmer. Remove from heat. Stir in butter and vanilla. Add sugar and beat until smooth. Amount for 2 8-inch layers.

MANDARIN ORANGE CAKE

2 c. flour
2 eggs
2 tsp. soda
2 c. sugar
1 tsp. vanilla
2 small cans mandarin oranges

Mix in order given and beat by hand. Grease 9x13-inch pan. DO NOT flour. Bake at 350° for 45 minutes. While warm, prick with a fork, and glaze.

Glaze:
1 c. brown sugar
2 Tbsp. butter
4 Tbsp. milk

Combine and bring to a boil. Pour over warm cake. Serve with favorite whipped topping.

CREAM CHEESE FROSTING

2 Tbsp. butter
2 to 3 tsp. milk
1 lb. powdered sugar
1 tsp. vanilla
6 oz. cream cheese

Cream butter and cheese; add sugar alternately with milk. Add vanilla and beat with electric beater. Enough for 2 9-inch layers. Very good on carrot or spice cakes.

ONE BOWL CHOCOLATE CAKE

1 stick butter
1 c. sugar
4 eggs
1 lb. can Hersheys syrup
1 c. flour
1 tsp. baking powder
1 tsp. vanilla

Mix all together at once. Bake in 13x9-inch ungreased pan at 350° 20-25 minutes. Can glaze while hot or frost when cool.

PUMPKIN SPICE CAKE

1 pkg. spice cake mix (2 layer)
1 c. pumpkin
¾ c. milk (if pumpkin is real dry, use 1 c. milk)
2 eggs
1 c. chopped dates
1 c. chopped nuts
¼ c. chopped marachino cherries

Mix first four ingredients together well. Then fold in dates, nuts and cherries. Bake at 350° for 40 or 45 minutes.

Frosting:
1 stick butter
3 Tbsp. milk
1½ tsp. vanilla
3 c. powdered sugar
¼ c. brown sugar
⅛ tsp. salt

Mix brown sugar and milk, set aside. Mix butter and powdered sugar well. Add brown sugar mixture, vanilla and salt.

CHOCOLATE-MAYONNAISE CAKE

1 c. sugar
¼ c. cocoa
1 c. mayonnaise
1½ tsp. soda
2 c. flour
¾ c. hot water

Sift sugar and cocoa, then mix well with mayonnaise. Sift soda and flour. Add flour and hot water. Mix well. Use greased 11x7 pan. Bake at 350° about 40 minutes. A nice moist cake. Frost as you wish.

BROWNIE ALASKA CAKE

1 qt. ice cream
3 sq. semi-sweet chocolate
½ c. butter
2 eggs
¾ c. sugar
½ c. flour
1 tsp. vanilla
3 egg whites
½ c. sugar
coconut

Soften ice cream and spread evenly in 8" layer pan, freeze till firm. Melt chocolate and butter in pan over low heat. Beat eggs, add ¾ cup sugar, flour, vanilla, chocolate mixture. Blend well, pour into greased paper lined (wax paper) 8" layer pans. Bake at 350° for 25 minutes. Cool and invert. Unmold ice cream onto cake and freeze. Beat egg whites till foamy, beat in ½ cup sugar till stiff peaks. Spread on sides and top of ice cream cake. Seal well at edges. Sprinkle with coconut. Bake in 500° oven for 2 minutes. Serve at once.

M.J.'S SAD CAKE

1 pkg. (5 oz.) biscuit mix
4 eggs
1 c. brown sugar
1 c. coconut
1 c. chopped nuts

Mix eggs, one at a time, till blended, with mix; add the other ingredients. Bake at 350° for 35 minutes in 8x8-inch pan. Mix glaze of powdered sugar and water. Drizzle over cake while still hot.

TROPICAL ISLAND CAKE

3 eggs
1½ c. oil
3 c. flour
2 c. sugar
1 tsp. salt
1 tsp. soda
1 8-oz. can crushed pineapple
2 c. mashed bananas
(4 or 5 large)
1 tsp. vanilla
1 c. nuts

Beat eggs and oil, add dry ingredients. Add vanilla, pineapple, bananas and nuts. Bake in well greased and floured tube or bundt pan. Bake 1 hour and 10 minutes at 350°.

CHOCOLATE CAKE ROLL

3 Tbsp. water
3 eggs
1 c. sugar
¼ c. cocoa
1 c. sifted flour
1 tsp. baking powder
¼ tsp. salt
1 tsp. vanilla
½ tsp. lemon extract
½ c. sifted powdered sugar
1 c. jelly or jam

Add water to eggs and beat until light and fluffy. Gradually add sugar, keep beating. Sift cocoa, flour, baking powder and salt together. Fold into egg mixture. Stir in flavorings. Pour in jelly roll pan, 15x10x1 inch, which has been lined with wax paper and greased. Bake in preheated oven 400° 12 minutes. Turn while hot on cloth sprinkled with powdered sugar. Remove paper from bottom of cake, roll up with cloth. Cool for 25 minutes on a wire rack. Unroll and fill with chocolate pudding or sweetened whipped cream. Quickly roll up — seam side down, chill several hours.

VARIATION: For regular jelly roll delete the cocoa and fill with jelly or jam. Sprinkle top with powdered sugar.

PINEAPPLE BUBBLE CAKE

2 c. flour
2 c. sugar
1 c. crushed pineapple with juice
2 eggs
1 tsp. soda
1 tsp. vanilla

Mix all together thoroughly. Pour into a greased and floured 9x13-inch pan and bake at 350° for 30 minutes.

Topping:
½ c. sugar
½ c. butter
½ c. evaporated milk

Put all ingredients in a small pan and heat just to boiling. Remove from heat and pour over bubble cake.

NO CRUST COCONUT PIE

4 eggs
1¾ c. sugar
½ c. flour
¼ c. melted butter
2 c. milk
1½ c. coconut
1 tsp. vanilla

Combine in order given; mix well. Pour into a greased 10 or 11-inch pie dish. Bake at 350° 45 minutes until golden brown. Cool. Serves 8.

CUSTARD PIE (NEVER FAIL)

½ c. sugar
¼ tsp. salt
4 eggs
2 tsp. vanilla
Nutmeg
2½ c. milk

Mix the first four ingredients; then add slowly to scalded milk. Place in unbaked 9" pie crust. Sprinkle with nutmeg. Bake at 450° 10 minutes, then at 425° 10 minutes.

STRAWBERRY PIE

1 baked pie shell
1 qt. ripe strawberries
2 Tbsp. + 2 tsp. strawberry jello
1 c. + 2 Tbsp. sugar
1 c. water
⅛ tsp. salt
3 Tbsp. cornstarch
1 tsp. red food coloring

Boil sugar and salt in water until dissolved. Add 3 tablespoons cornstarch dissolved in 3 tablespoons water. Cook until clear. Add jello and food coloring and stir until jello is dissolved. Cool until luke warm. Put strawberries into pie shell and pour glaze over them. Serve with whipped cream.

MISSISSIPPI MUD PIE

First Layer:
1 stick butter
1 c. flour
1 c. pecans

Melt butter and add flour and pecans. Press into 9x13 pan. Bake 350° 25 minutes. Cool.

Second Layer:
1 c. Cool Whip (Use 8 oz. size. Use remainder for top)
1 c. powdered sugar
11 oz. cream cheese
1 tsp. vanilla

Soften cream cheese, then all ingredients together and mix on high speed until well blended. Spread over top of first layer.

Third Layer:
2 small pkgs. instant chocolate pudding
3 c. milk

Mix together on low 2 minutes. Spread over top of second layer. Refrigerate. When pudding is set, spread remainder of Cool Whip on top. This must be kept refrigerated.

FOOLPROOF PIE CRUST

4 c. all purpose flour
1 Tbsp. sugar
2 tsp. salt
1 egg
½ c. water
1¾ c. vegetable shortening
1 Tbsp. vinegar

With a fork, mix together flour, shortening, sugar and salt. Beat egg, vinegar, water together. Combine the two mixtures, stirring with a fork until all ingredients are moistened.

Using your hands, mold dough into a ball. Chill at least 15 minutes before using. Dough can be left in the refrigerator 3 days, or it can be frozen until ready to use. Makes two 9" double crust pies and one 9" shell.

NOTE: Dough will remain soft in the refrigerator and can be rolled at once. No matter how the dough is handled, it will always be tender and flaky.

EASY PUMPKIN-NUT PIE

Nut Cookie Crust (recipe below)
2 eggs
1 c. canned pumpkin
¾ c. packed brown sugar
1 tsp. cinnamon
½ tsp. salt
¼ tsp. each cloves, ginger and nutmeg
1 can (13 oz.) evaporated milk (undiluted)

Prepare Nut Cookie Crust (recipe below). Heat oven to 425°. Beat eggs slightly in large bowl. Stir in pumpkin, brown sugar, cinnamon, salt, cloves, ginger and nutmeg until smooth. Gradually stir in evaporated milk. Pour into crust. Bake 15 minutes. Reduce oven temperature to 350°. Bake until knife inserted near center comes out clean, 45 to 55 minutes longer. Cool.

NUT COOKIE CRUST

½ c. margarine or butter, softened
⅓ c. packed brown sugar
1¼ c. all-purpose flour
½ c. chopped nuts
¼ tsp. salt
¼ tsp. baking soda
½ tsp. vanilla

Mix margarine and brown sugar in large bowl. Stir in remaining ingredients just until crumbly. Press mixture against bottom and side of ungreased 9" pie pan, building up ½-inch edge. Flute if desired.

CHOCOLATE ANGEL PIE

1 pkg. (4 oz.) German sweet chocolate
2 Tbsp. water
1 envelope Dream Whip mix
1 baked 8-inch Quick Coconut Crust, cooled

Melt chocolate in water in a saucepan over low heat, stirring constantly. Cool until thickened. Prepare whipped topping mix as directed on package; blend in melted chocolate. Spoon into crust. Chill at least 2 hours. Garnish with chocolate curls, if desired. For ease in serving, dip pan just to rim in warm water for a few seconds; then cut.

Quick Coconut Crust: Combine ¼ cup melted butter and 2 cups coconut. Evenly press over bottom and sides of an ungreased 8-inch pie pan. Bake at 300° for 20 to 30 minutes, or until golden brown; cool.

Variation: Fill with vanilla ice cream. Cut into wedges and serve at once with chocolate sauce. Sprinkle with additional coconut, if desired.

RHUBARB CUSTARD PIE

3 eggs
3 Tbsp. soft butter
6 Tbsp. flour
¼ tsp. salt
scant ½ tsp. baking powder
1½ c. sugar
¾ c. evaporated milk or half and half cream
1 tsp. vanilla
2 or 3 c. rhubarb

Pour into blender (except rhubarb) and mix. Pour into 10-inch deep pie pan. Pat down in pie rhubarb cut into ½-inch pieces. Bake 1 hour in 350° oven. Lower heat if pie browns too much, or bake until done.

CRAZY CRUST APPLE PIE

1 c. flour
1 tsp. baking powder
½ tsp. salt
1 Tbsp. sugar
1 egg
⅔ c. shortening
¾ c. water
1 can apple pie filling
1 Tbsp. lemon juice
½ tsp. apple pie spice (or cinnamon)

In small mixer bowl, combine flour, baking powder, salt, sugar, egg, shortening and water. Blend well. Beat 2 minutes at medium speed of mixer. Pour batter into 9-inch pie pan. Combine pie filling, lemon juice and spice; pour into center of batter. Do not stir. Bake at 425° for 45 to 50 minutes.

BETTER 'N PUMPKIN PIE SQUARES

1 pkg. yellow cake mix (reserve 1 c.)
½ c. melted butter
1 egg, beaten
3 c. pumpkin
1 tsp. cinnamon
1 tsp. ginger
½ tsp. cloves
½ c. brown sugar
⅔ c. milk
2 eggs

Topping:
1 c. reserved cake mix
1 tsp. cinnamon
¼ c. white sugar
¼ c. butter

Combine first 3 ingredients and press into a 9x13-inch pan, pressing a little up the sides. Combine balance of pumpkin ingredients; mix until smooth and pour over crust mixture in pan. Combine topping ingredients and sprinkle over pumpkin mixture. Bake at 350° 45 to 50 minutes. Test with table knife; remove when knife comes out clean. Serve with Cool Whip or ice cream.

GRAHAM CRACKER CRUST

20 graham cracker squares
¼ c. sugar
7 Tbsp. butter, melted

Put graham crackers in a bag or between 2 sheets of waxed paper. Crush into fine crumbs, measure 1¼ cups crumbs. Place crumbs in medium mixing bowl, stir in sugar. Stir melted butter into crumb mixture, toss to thoroughly combine. Put the crumb-butter mixture into a 9-inch pie plate. Spread the crumb mixture evenly in the pie plate. Press onto the bottom and sides to form a firm, even crust. Chill about 1 hour or till firm. (Or bake in 375° for 8 to 10 minutes till edges are brown. Cool before filling.)

FROZEN PINEAPPLE-COCONUT PIE

1 pkg. (3 oz.) cream cheese, softened
3 Tbsp. sugar
½ c. milk
1½ c. (about) flaked coconut
1 can (8 oz.) crushed pineapple, drained
1 container (8 oz.) frozen whipped topping, thawed
Cracker-crumb crust

Combine cream cheese, sugar, milk, pineapple and 1 cup coconut in electric blender container. Cover and blend at medium speed 30 seconds. Fold into whipped topping. Spoon into crust. Freeze until firm, about 4 hours. Let stand at room temperature 5 minutes (or longer for softer texture) before cutting. Garnish with remaining coconut. Store leftover pie in freezer.

Cracker-crumb crust: Combine 1¼ cups round buttery crackers and ¼ cup melted butter. Press firmly on bottom and sides of 9-inch pie pan. Chill 1 hour.

MERINGUE FOR PIE

3 egg whites
½ tsp. vanilla
¼ tsp. cream of tartar
6 Tbsp. sugar

Beat the egg whites, vanilla, and cream of tartar at medium speed of an electric mixer about 1 minute or till soft peaks form. Gradually add the sugar, about 1 tablespoon at a time, beating at high speed of electric mixer about 5 minutes more or till mixture forms stiff, glossy peaks. Immediately spread meringue over pie, carefully sealing to edge of pastry to prevent shrinkage. Bake as directed in individual pie recipe usually 350° 12-15 min.

EXCELLENT COCOA PIE

½ c. sugar
1½ Tbsp. cornstarch
2 Tbsp. cocoa
pinch salt
2 c. milk
2 egg yolks, well beaten
1 tsp. vanilla

Heat half of milk to boiling. Mix sugar, cornstarch, cocoa and salt together. Mix with rest of milk and egg yolks. Stir carefully into the hot milk. Cook over low heat, stirring constantly until thickened. Add vanilla and pour into baked crust. Top with meringue made with the egg whites.

NEW GERMAN CHOCOLATE PIE

1 9-inch baked pie shell
½ pound marshmallows
¾ c. milk
¼ tsp. salt
½ bar German's Sweet Chocolate
1 tsp. vanilla
2 c. whipped topping
½ c. coconut

Combine marshmallows, milk, salt and chocolate in top of double boiler. When melted and thoroughly blended, set aside to cool. Add vanilla, whipped topping, then fold into the chocolate mixture. Add coconut. Pour into baked shell and refrigerate. Remove from refrigerator about 20 minutes before serving for better flavor of pie.

T'S RICH PECAN PIE

1 pie shell
3 eggs
1 c. sugar
2 Tbsp. melted butter
½ c. corn syrup
1 tsp. vanilla
½ c. sour cream
pinch of salt
1½ c. broken pecans

Beat eggs, stir in sour cream, add corn syrup, vanilla, sugar, salt and butter. Mix well. Stir in pecans. Pour into pie shell and bake in oven preheated to 400° until crust is brown and filling is slightly puffy — 30 to 35 minutes. Chill completely before cutting.

JELLO PUDDING PECAN PIE

1 pkg. Butterscotch (or vanilla) pudding
1 c. corn syrup
¾ c. evaporated milk
1 egg, slightly beaten
1 c. chopped pecans
1 unbaked 8" pie shell

Blend pudding mix with corn syrup. Gradually add evaporated milk and egg, stirring to blend. Then add pecans. Pour into pie shell. Bake at 375° until top is firm and just beginning to crack (about 40 minutes). Cool at least 3 hours. Garnish if desired.

BLACK FOREST PIE

¾ c. sugar
⅓ c. cocoa
2 Tbsp. flour
¼ c. butter
⅓ c. milk
2 eggs, beaten
1 (12 oz.) cool whip (thawed)
1 can cherry pie filling
1 oz. grated choc. (any kind)

Prepare one pie crust — don't bake. In medium saucepan, combine sugar, cocoa and flour, add butter and milk. Cook until mixture begins to boil, stirring constantly. Remove from heat. Add small amount of hot mixture to eggs, return mixture to pan. Fold pie filling into chocolate mixture, then into pie crust. Bake at 350° for 35 to 45 minutes or until center is set. Cool. Combine cool whip and grated chocolate, spread over cooled pie. Chill.

CREAM PUDDING OR PIE

⅓ c. flour
¾ c. sugar
2 c. milk
1 egg, well beaten
¼ tsp. salt
1½ tsp. butter
1 tsp. vanilla

Mix flour, sugar and salt together. Add slowly to milk, butter and vanilla. Stir constantly over low heat. Cook until thickened. Fold in whipped cream for pudding or make meringue for pie. (See recipe for Meringue.)

WONDERFUL LEMON PIE

1 c. sugar
¼ c. butter
3 Tbsp. cornstarch
1 tsp. lemon rind
¼ c. lemon juice
1 c. each milk and commercial sour cream
3 egg yolks, slightly beaten
1 9-inch pie shell, baked
1 c. whipping cream, whipped

Combine sugar and cornstarch in pan. Add butter, lemon rind, lemon juice, milk and egg yolks. Cook and stir over medium heat until it comes to a boil and is thickened. Remove from heat and fold in the sour cream. Pour into baked pie shell. Top with whipped cream. Refrigerate.

CHERRY COBBLER

1 c. sifted flour
2 tsp. baking powder
⅛ tsp. salt
¼ c. butter
1 c. sugar (divided)
½ c. milk
1 can (16 oz.) red pitted tart cherries

Sift flour, baking powder and salt. Cream butter and ½ cup sugar until fluffy. Add dry ingredients alternately with milk; beating batter until smooth. Pour batter into greased 11x7x1½-inch baking dish. Put cherries with juice on top of dough. Sprinkle ½ cup sugar on cherries. Bake at 350° 45 minutes.

MERINGUE SHELLS

⅛ tsp. salt
½ tsp. vinegar
¼ tsp. vanilla
3 egg whites
1 c. sugar

Add salt, vinegar, and vanilla to egg whites; beat until mixture forms peaks. Add sugar very gradually and continue beating until very stiff. Spoon in mounds on cookie sheet covered with plain ungreased paper; shape 6 large cups with spoon. Bake in slow oven (300°) 45 minutes. Remove from paper immediately. Cool.

APPLE COBBLER

¾ c. sugar
½ tsp. cinnamon
5 c. sliced apples
2 Tbsp. flour
¼ tsp. salt

Combine the above and mix well. Sprinkle with ¼ cup water. Dot with 1 Tbsp. butter. Cover with foil and bake at 400° 15 minutes.

1 c. flour
½ tsp. salt
1½ tsp. baking powder
1 Tbsp. sugar
3 Tbsp. shortening

Sift dry ingredients. Cut the shortening into this mixture. Stir in ½ cup of milk. Drop by spoonfuls on hot apples. Bake uncovered for 25-35 minutes. Makes 6 servings.

WALNUT SURPRISE MINT COOKIES

3 c. flour, sifted
1 tsp. soda
½ tsp. salt
2 eggs
2 Tbsp. water
1 c. butter
1 c. sugar
½ c. brown sugar
1 tsp. vanilla
1 pkg. mints
Walnut halves

Cream butter, sugars, eggs, water and vanilla; add dry ingredients. Place a small chocolate mint candy wafer between two layers of dough, then press dough together. Place a walnut half on top of each cookie. Bake at 375° 10 to 12 minutes. Remove from pan immediately.

NOTE: Use mints that are about the size of a quarter. Chocolate chips or candy kisses may be used in place of the mints.

NO CRUST PUMPKIN PIE

¾ c. sugar
½ c. Bisquick baking mix
2 Tbsp. butter
1 can (13 oz.) evaporated milk
2 eggs
1 can (16 oz.) pumpkin
2½ tsp. pumpkin pie spice
2 tsp. vanilla

Heat oven to 350°. Grease 9" or 10" pie plate. Beat all ingredients until smooth, 1 minute on high or 2 minutes with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 50 to 55 minutes.

COCOA GLAZE

1¼ c. powdered sugar
2 Tbsp. butter
¼ c. unsweetened cocoa
2 Tbsp. water
½ tsp. vanilla

Measure powdered sugar into small mixer bowl; set aside. Melt butter in small saucepan over low heat. Add cocoa and water, stirring constantly, until mixture thickens. Do not boil. Remove from heat. Add chocolate mixture to sugar in mixer bowl; blend in vanilla. Beat until smooth. Makes about 1 cup.

FOUR LAYER DELIGHT

First Layer:
1 c. flour
½ c. margarine
½ c. chopped pecans

Combine all ingredients and mix with mixer. Pat into lightly greased 9x13-inch pan. Bake 15 minutes in 350° oven. Cool.

Second Layer:
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 c. Cool Whip

Mix ingredients together and spread on top of first layer. Chill 2 hours.

Third Layer:
2 large pkgs. instant butter pecan pudding
2 c. milk

Beat 2 minutes. Pour over second layer.

Fourth Layer:
Additional Cool Whip
¼ c. toasted coconut
¼ c. chopped pecans

Spread Cool Whip on third layer. Mix coconut and pecans and sprinkle over top. Chill again. Serves 15 to 18. Can make ahead.

PEACH-CARAMEL COBBLER

1 pkg. refrigerator caramel Danish rolls with nuts (8 rolls)
1 can (29 oz.) peach halves
½ tsp. grated lemon peel
1 Tbsp. butter
¼ tsp. salt
¼ c. flour
1 bottle (7 oz.) ginger ale

Drain peaches, reserving 1 cup syrup. Cut up and set aside. Crumble sugar-nut mixture from rolls into saucepan; add flour, lemon peel and salt. Stir in ginger ale and reserved peach syrup. Mix well. Cook, stirring constantly, over medium heat until thickened. Stir in butter. Add peaches and bring to boil. Pour hot peach mixture into 8x8x2 baking dish. Immediately separate caramel rolls and arrange over hot mixture. Bake at 400° 25-30 minutes. Makes 8 servings.

FRENCH CHOCOLATE PIE

½ c. butter
¾ c. sugar
2 squares chocolate (melted)
2 eggs
2 c. cool whip

Cream butter and sugar. Stir in cooled chocolate. Add eggs, one at a time, beating four minutes after each egg. Fold in thawed cool whip. Pour into a 9" pie shell. Chill— may be frozen.

QUICK LEMON PIE

1 small can frozen lemonade
1 can sweetened condensed milk
1 container (9 oz.) Cool Whip
1 pie crust

Thaw lemonade. Mix well with other ingredients and pour into pie shell. Chill until set.

SOUTHERN PECAN PIE

1 unbaked pie shell, 9"
1 c. pecan meats
Cinnamon
1 tsp. vanilla
2 c. white syrup
3 eggs
Salt

Roll nutmeats in cinnamon and place on the bottom of unbaked pie shell. Pour egg mixture over nuts and bake ½ hour at 375°. Reduce heat to 300° and bake 15 minutes longer.

NO-ROLL PIE CRUST

1½ c. flour
2 tsp. sugar
½ tsp. salt
½ c. salad oil
2 Tbsp. cold milk

Mix flour, sugar and salt in mixing bowl. Add milk to salad oil; stir into flour. Put mixture in 9-inch plate and shape.

EASY FRUITCAKE BARS

2½ c. all-purpose flour
1 tsp. baking soda
2 eggs, slightly beaten
1 (28 oz.) jar ready-to-use mincemeat
1 (14 oz.) can sweetened condensed (not evaporated) milk
2 c. (1 lb.) mixed candied fruit
1 c. coarsely chopped nuts

Preheat oven to 300°. Grease a 15" x 10" jellyroll pan. Stir together flour and baking soda; set aside. In large bowl, combine remaining ingredients; blend in dry ingredients. Pour batter into prepared pan, spread evenly. Bake 40 to 45 minutes. Cool. Glaze if desired. 4 dozen bars.

FRUITCAKE-IN-A-CAN: Grease three 1-lb. coffee cans, fill each can with about 2⅔ cups batter. Bake 1 hour and 20 to 25 minutes. Three fruit cakes.

CRANBERRY CRUNCH

1 c. uncooked quick rolled oats
½ c. sifted flour
1 c. brown sugar
½ c. butter or margarine
1 lb. can cranberry sauce
1 qt. vanilla ice cream

Combine oats, flour and brown sugar. Cut in butter or margarine until crumbly. Place half of this mixture in an 8x8x2 inch greased pan. Cover with cranberry sauce. Top with remaining mixture. Bake in preheated oven 350° 45 minutes. Cool and cut in squares. Top each square with ice cream or whipped cream.

RAISIN SHEET CAKE

2 c. water
1 c. raisins
½ c. butter
½ tsp. soda
1 c. sugar
2 c. flour, sifted
1 tsp. cinnamon
½ tsp. cloves
¼ tsp. salt

Cook raisins in water until plump and tender. Drain and measure 1 cup hot juice. Add butter and melt in juice. Add remaining ingredients (except raisins) and mix well. Add raisins. Pour into 10x15 greased pan with sides. Bake in 350° oven for 20 minutes. While warm ice with powdered sugar icing made with lemon juice. Cut into squares.

ARMENIAN SUGAR FINGERS

1 c. butter (not oleo)
2 eggs
½ tsp. almond extract
½ tsp. baking powder
1 c. each of coconut and
chopped walnuts
½ c. powdered sugar
1 tsp. vanilla
½ tsp. cinnamon
½ tsp. cloves
¼ tsp. salt
2 c. flour

Use electric mixer. Add ingredients in the order listed. To shape, roll teaspoon of dough into finger shape, then roll in additional powdered sugar. Arrange on ungreased cookie sheet. Bake at 350° 25-30 minutes. Sprinkle on additional sugar after baking. Makes about 40.

BROWNIES SUPREME

1 c. white sugar
1 large can Hershey's
chocolate syrup
4 eggs
1 c. flour
½ tsp. salt
1 c. melted margarine
½ tsp. vanilla
½ c. nuts

Mix all ingredients together. Bake at 350° 20-25 minutes in a 9x13-inch pan.

Frosting:

1⅓ c. sugar
6 Tbsp. milk
6 Tbsp. margarine

Mix all ingredients together and bring to a boil. Boil 2-3 minutes. Remove from heat. Add:

½ c. chocolate chips

Beat until smooth. Spread on top of the baked brownies.

DREAM BARS

½ c. butter
1 c. flour
½ c. brown sugar

Mix until crumbly, pat into greased 8x11-inch pan. Bake 20 minutes in 300° oven. Cool.

1 c. brown sugar
1 Tbsp. flour
½ tsp. salt
1 tsp. vanilla
2 eggs, beaten
½ tsp. baking powder
1½ c. coconut
1 c. nuts

Mix thoroughly and spread over cooled crust. Bake 20 minutes at 300°. Cool and cut in squares.

PIN WHEEL DATE COOKIES

1 c. sugar
1 c. brown sugar
1 c. butter
3 eggs, beaten
1 tsp. soda
½ tsp. salt
4 c. flour

Mix above together and roll out cookie dough. Then spread with the following cooked mixture. Cook until thick.

1 lb. dates (chopped)
½ c. sugar
½ c. water
½ c. nuts (chopped)

Roll up like a jelly roll. Refrigerate overnight. Next morning, slice and bake at 425° until light brown.

TOFFEE SQUARES

½ c. Angel Flake coconut
1 c. butter
1 c. firmly packed brown sugar
1 egg yolk
1 tsp. vanilla
2 c. sifted flour
¼ tsp. salt
1 pkg. (4 oz.) German sweet
chocolate, broken into pieces

Place coconut in shallow pan. Toast at 350°, stirring often, until lightly browned, 5 to 10 minutes. Cool. Meanwhile, combine butter, brown sugar, egg yolk and vanilla; blend in flour and salt. Press into bottom of a greased 13x9-inch pan. Bake at 350° 30 minutes, or until edges are golden brown. Remove from oven and immediately place chocolate pieces on top. Let stand 5 minutes, or until chocolate is softened. Spread evenly over surface. Sprinkle with coconut. Cut into squares while still warm. Cool.

POLISH MAZURKI

¼ c. sugar
2 c. flour
1½ c. brown sugar
1½ c. butter
2 eggs, well beaten
powdered sugar

Topping:
6 oz. raspberry jam
¾ tsp. baking powder
1 c. coconut
2 Tbsp. flour
1 tsp. vanilla
1 c. chopped walnuts

Preheat oven to 350°. Blend sugar, butter, eggs, and flour. Pat and press into a greased 12x15-inch baking pan. Bake for 10 minutes. Cool. Spread the baked layer with jam. Mix the remaining ingredients in a bowl and spread over jam. Bake 20 to 25 minutes. When cool, dust with powdered sugar.

MELTING MOMENTS

1 c. unsifted all-purpose flour
2 Tbsp. cornstarch
½ c. unsifted powdered sugar
1 c. butter, softened
1⅓ c. angel flake coconut

Mix flour with cornstarch and sugar in bowl. Blend in butter to form a soft dough. Cover and chill, if necessary, until dough is firm enough to handle. Shape into small balls, about ¾ inch in diameter. Roll in coconut and place on ungreased baking sheets, about 1½ inches apart. Flatten with lightly floured fork, if desired. Bake at 300° for 20 to 25 minutes, or until lightly browned. Makes about 3 dozen.

SOMBRERO COOKIES

3 c. flour
1 c. cocoa
½ tsp. salt
½ tsp. baking powder
½ tsp. baking soda
1 c. butter, softened
2 c. sugar
2 eggs
3 tsp. vanilla
3 jars maraschino cherries (about 100)
2 6-oz. pkgs. semi-sweet chocolate pieces
1 c. sweetened condensed milk

Mix together flour, cocoa, salt, baking powder, and soda. In mixer bowl beat together butter and sugar on low speed of electric mixer until fluffy. Add eggs and vanilla; beat well. Gradually add dry ingredients to creamed mixture; beat until well blended. Shape dough into 1-inch balls; place on ungreased cookie sheet. Press down center of dough with thumb. Drain maraschino cherries, reserving juice. Place a cherry in the center of each cookie. In small saucepan combine chocolate pieces and sweetened condensed milk; heat until chocolate is melted. Stir in 8 teaspoons of the reserved cherry juice. Spoon about 1 teaspoon frosting over each cherry, spreading to cover cherry. Bake in a 350° oven about 10 minutes or until done. Remove to wire rack; cool. Makes 100 cookies.

THE FOUR-M'S COOKIE RECIPE

1 c. white sugar
1 c. brown sugar
1 c. butter
1 c. cooking oil
1 large egg (or 2 small)
1 tsp. salt
1 tsp. soda
1 tsp. vanilla
1 tsp. cream of tartar
1 c. coconut
1 c. quick oatmeal (raw)
1 c. crisp rice cereal
3½ c. flour
1 c. chopped nuts (optional)

Mix in order given. Drop by teaspoonfuls onto baking sheet. Bake at 350° 12 to 15 minutes. Makes 4 dozen large cookies.

THE M-A-R COOKIE BAR

½ c. shortening
½ tsp. salt
½ c. brown sugar
1 c. sifted flour

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1 tsp. vanilla
1 c. brown sugar
2 eggs, well beaten
2 Tbsp. flour
½ tsp. baking powder
1½ c. shredded coconut
1 c. nuts, chopped

Combine first four ingredients. Cream thoroughly and spread in 8x10-inch pan. Bake at 325° 15 minutes. Combine remaining ingredients. Spread over baked mixture. Bake 25 minutes. Cool and cut.

LEMON BARS DELUXE

2 c. flour, sifted
1 c. butter
½ c. powdered sugar
pinch of salt

Mix together well. Pat into 9x13-inch pan. Bake 20 minutes at 350°.

4 eggs, beaten
2 c. sugar
⅓ c. lemon juice
¼ c. flour
pinch of salt
½ tsp. baking powder

Mix all together. Pour over baked crust. Bake 25 minutes at 350°. When cool, sprinkle with powdered sugar and cut into squares.

APPLE BUTTER BARS

1½ c. sifted flour
1 tsp. baking soda
2½ c. quick cooking oats
(uncooked)
1 tsp. salt
1½ c. sugar
1 c. melted butter
1½ c. apple butter

In a bowl, sift flour, baking soda and salt. Stir in oats and sugar, mix thoroughly. Add melted butter, blend well. Press half of mixture very firmly into a greased 12x8x2 pan. Spread with apple butter. Cover with remaining oat mixture — pat lightly. Bake at 350° 45-50 minutes or until lightly browned. Cool in pan.

PECAN PIE COOKIES

1 c. butter
½ c. sugar
½ c. dark corn syrup
2 eggs, separated
2½ c. unsifted flour
Pecan Filling (recipe below)

Stir butter and sugar on low speed in large mixer bowl. Add corn syrup and egg yolks; beat until thoroughly blended. Stir in flour gradually. Chill several hours. Beat egg whites slightly. Using one tablespoonful of dough for each cookie, roll into balls. Brush very lightly with egg white. Place on greased cookie sheet, leaving a two-inch space between each cookie. Bake at 375° for five minutes. Remove from oven. Roll ½ teaspoon of the chilled Pecan Filling into a ball and firmly press into the center of each cookie. Return to oven; bake five minutes longer or until lightly browned. Cool five minutes on cookie sheet. Remove and cool on rack.

PECAN FILLING

½ c. powdered sugar
¼ c. butter
3 Tbsp. dark corn syrup
½ c. chopped pecans

Combine sugar, butter and corn syrup in saucepan; stir to blend. Cook over medium heat, stirring occasionally, until mixture reaches a full boil. Remove from heat; stir in pecans. Chill.

SAUCEPAN COCONUT BARS

1 stick butter
⅓ c. sugar
⅓ c. packed brown sugar
2 Tbsp. water
1 c. sifted flour
1¼ tsp. baking powder
1 egg
1 tsp. vanilla
½ c. chopped nuts
½ c. shredded coconut
6-oz. pkg. semi-sweet
chocolate pieces

Melt butter in saucepan. Remove from heat. Add sugars and water. Blend. Stir in flour and baking powder. Add egg and vanilla. Beat well. Add nuts, coconut, and chocolate pieces, and stir lightly to combine. Pour into pan, rubbed with butter. Bake at 350° about 30 minutes or until done. Do not overbake. Cool in pan. Cut into bars at serving time. This is a moist bar.

CHOCOLATE CHIP COOKIES

¾ c. butter
1 c. packed light brown sugar
½ c. sugar
1 tsp. vanilla
2 eggs
2¼ c. unsifted flour
1 tsp. baking soda
1 tsp. salt
2 c. chips (12 oz.)

Cream butter, sugars and vanilla until light and fluffy. Add eggs and beat well. Combine flour, baking soda and salt and add to creamed mixture. Stir in chocolate chips. Drop by teaspoon onto ungreased cookie sheet. Bake at 375° about 8 minutes. Cool 1 minute. Remove.

FRUITCAKE COOKIES

1½ c. raisins
¼ c. bourbon
¼ c. butter
½ c. packed brown sugar
2 eggs
1½ c. flour
1½ tsp. soda
1½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. gr. cloves

Mix raisins and bourbon and let stand 1 hour. (If you want you can also add ½ cup chopped dates with raisins.) Cream butter, brown sugar and eggs. Mix together flour, soda and spices. Add to creamed mixture and mix until smooth. Add remaining ingredients and mix well. Cover and chill overnight. Shape into walnut size balls and place on greased cookie sheets. Bake for 12 minutes in 325° oven. Makes about 4 dozen.

CHOCOLATE CARAMEL SQUARES

1 14-oz. pkg. caramel pieces
⅔ c. evaporated milk (separated)
1 pkg. German chocolate cake mix
¾ c. melted butter
1 c. chopped nuts
1 6-oz. pkg. chocolate chips

Melt caramel pieces with ⅓ cup evaporated milk in top of double boiler, or in microwave. Mix by hand — cake mix, butter, remaining milk and nuts until all ingredients are moist. Press half of mixture in a greased 9x13 pan. Bake at 350° 6 minutes. Sprinkle with chips, pour over melted caramel and top with remaining dough (crumbled). Bake for 15 to 18 minutes. Cool at least 30 minutes, cut into squares.

MOLASSES SUGAR COOKIES

¾ c. shortening
1 c. sugar
¼ c. molasses
1 egg
2 tsp. soda
2 c. all-purpose flour
½ tsp. cloves
½ tsp. ginger
1 tsp. cinnamon
½ tsp. salt

Melt shortening in a 3 qt. saucepan over low heat, move from heat. Cool. Add sugar, molasses, and egg. Beat well. Sift together the dry ingredients, add to the first mixture. Mix well. Chill. Form into 1-inch balls. Roll in granulated sugar and place on a greased cookie sheet 2 inches apart. Bake at 375° 8-10 minutes.

COFFEE BARS

¼ c. shortening
1 c. brown sugar
1 egg
½ c. hot coffee
½ c. raisins
½ c. chopped nuts
1½ c. sifted flour
½ tsp. baking powder
½ tsp. soda
½ tsp. salt
¼ c. instant coffee

Cream together shortening and sugar; add egg and beat well. Add hot coffee, then dry ingredients. Mix well and add nuts and raisins. Mix and spread into cookie sheet pan and bake at 350° 15 to 20 minutes. (Use a greased 11x16-inch pan.) Spread on Coffee Icing as soon as you remove from oven. You'll have a nice glaze.

Coffee Icing:
1 Tbsp. hot coffee
½ c. sifted powdered sugar
½ c. brown sugar (or use all powdered sugar)

Mix and spread on coffee cake and when cool, cut into bars.

BEST EVER CUT OUT COOKIES

½ c. butter, softened
½ c. sugar
2 large eggs
1 tsp. vanilla
2 tsp. baking powder
2¾ c. flour

Preheat oven to 400°. Cream butter and sugar. Beat in eggs and vanilla. Add baking powder and flour one cup at a time mixing after each addition. The dough will be very stiff; blend last flour in by hand. Do not chill dough. Divide dough into 2 balls. On floured surface, roll each ball in a circle approximately 12" in diameter and ⅛" thick. Dip cutters in flour before each use. Bake cookies on ungreased cookie sheet on top rack of oven for 6-7 minutes, or until cookies are lightly browned.

THUMBPRINT COOKIES

½ c. shortening (part butter)
¼ c. brown sugar (packed)
1 egg separated
½ tsp. vanilla
1 c. flour
¼ tsp. salt
¾ c. finely chopped nuts

Blend and roll into balls (1 tsp. per ball). Beat egg white slightly. Dip balls in egg white and roll in nuts. Place 1" apart on ungreased baking sheet, press thumb gently in center of each. Bake at 350° 10-12 minutes or until set. Cool. Fill thumbprints with jelly or tinted icing.

Icing:
1 Tbsp. butter
1½ Tbsp. warm water
2 Tbsp. cream
1 c. powdered sugar

PINEAPPLE COOKIES

4 c. sifted flour
2 tsp. baking powder
2 tsp. soda
2 tsp. salt
1 c. soft shortening
2 c. sugar
2 eggs
1½ tsp. vanilla
1 c. drained crushed pineapple
1 tsp. nutmeg
2 Tbsp. sugar

Heat oven to 375°. Sift flour, baking powder, soda and salt. Mix shortening, sugar, eggs, and vanilla until creamy. Mix in pineapple, then flour mixture last. Drop by teaspoon on ungreased cookie sheet. Sprinkle with nutmeg and sugar mixture. Bake 10 to 12 minutes.

PEANUT BUTTER COOKIES

½ c. Crisco
½ c. peanut butter
½ c. sugar
½ c. brown sugar

Cream and add:
1 beaten egg
3 tsp. milk
1 c. flour with ½ tsp. soda and ½ tsp. salt

Drop from teaspoon and press with fork. Bake at 350° 15-20 minutes.

NO BAKE PEANUT BUTTER BALLS

4 Tbsp. peanut butter
1 tsp. vanilla
1 c. powdered sugar
2 c. graham cracker crumbs
4 Tbsp. butter
4 Tbsp. light syrup
2 Tbsp. milk

Mix the above. Shape into 40 1-inch balls. Roll the balls in graham cracker crumbs.

PUMPKIN SOFTIES

2¼ c. flour
2 c. oats, uncooked
2 tsp. baking powder
1½ tsp. pumpkin pie spice
½ tsp. salt
1 c. firmly packed brown sugar
¾ c. butter
2 eggs
1¼ c. canned pumpkin
¾ c. raisins

Heat oven to 375°. Lightly grease cookie sheet. In small bowl, combine flour, oats, baking powder, pumpkin pie spice and salt. In large bowl, beat together sugar and butter until light and fluffy; blend in eggs and pumpkin. Add flour mixture; mix well. Stir in raisins. Drop by rounded teaspoonsful onto prepared cookie sheet. Bake for 12 to 14 minutes or until light golden brown. Cool 1 minute on cookie sheet. Remove to wire cooling rack. Store in loosely covered container. Makes about 4 dozen cookies.

CHOCOLATE CRINKLES

½ c. oil
4 sq. unsweetened chocolate, melted
2 c. sugar
2 tsp. vanilla
½ tsp. salt
2 c. flour
2 tsp. baking powder
4 eggs
powdered sugar

Mix oil and chocolate. Add sugar and blend in one egg at a time. Add vanilla. Stir in salt, flour, and baking powder. Chill several hours. Roll dough into teaspoon sized balls and roll in powdered sugar. Bake at 350° 8 to 10 minutes on greased cookie sheet Don't overbake. (You may add nuts if you like.)

SNICKER DOODLES

1 c. shortening
1½ c. sugar
2 eggs
2¾ c. flour
2 tsp. cream of tartar
1 tsp. soda
½ tsp. salt

Mix shortening, sugar and eggs. Sift dry ingredients. Add.

Chill dough. Roll into balls the size of small walnuts. Roll in mixture of 1 tablespoon sugar and 2 teaspoons cinnamon. Place about 2 inches apart on ungreased cookie sheet. Bake until lightly browned, but still soft (these cookies puff up at first, then flatten out with crinkled tops.) Bake at 400° from 8 to 10 minutes.

MACAROONS

2 egg whites
1 c. shredded coconut
½ c. chopped nuts
1 c. sugar
2 c. Wheaties flakes
1 or 1½ tsp. vanilla
1 Tbsp. flour

Beat egg whites lightly, add sugar slowly, beating in. Stir in shredded coconut, cornflakes, nutmeats and flavoring. Add flour and mix well. Drop by spoonful on greased baking sheet. Bake at 300° 20 to 25 minutes. Makes 2½ dozen.

CREAM PUFFS

½ c. butter
1 c. boiling water
1 c. flour
¼ tsp. salt
4 eggs

Melt butter in water. Add flour and salt all at once and stir well; cook, stirring constantly, until mixture forms ball that doesn't separate. Remove from heat and cool slightly. Add eggs one at a time, beating well after each addition until mixture is smooth. Drop from tablespoon 2 inches apart onto greased baking sheet. Bake in hot oven (450°) 15 minutes; reduce heat (to 325°) 25 minutes. Remove with spatula and cool on rack. When cool, cut side of each puff and fill with whipped cream or instant pudding.

ECLAIRS

Put Cream Puff mixture (above) thru pastry bag, 1 inch wide for large eclairs; make 3 to 4 inches long. Bake same as Cream Puffs. Follow directions for filling cream puffs. Spread top with Chocolate Frosting. Makes 1½ dozen eclairs.

NO-BAKE COOKIES

2 c. sugar
⅓ c. cocoa
1 stick butter
½ c. milk
½ c. peanut butter
1 tsp. vanilla
3 c. quick oats

Mix sugar and cocoa, add butter and milk, and melt over low heat. Bring to a boil — boil for 1½ minutes. Remove from heat and quickly stir in peanut butter, vanilla, and quick oats. Drop by spoon on wax paper.

MANTECADITOS

1 lb. butter
2 tsp. almond extract
1 c. sugar
4½ c. flour

Cream butter with sugar. Add almond extract and blend in flour. Make small balls that you indent in center and either sprinkle with colored sugar, or add favorite jam or jelly. Place on cookie sheet and bake at 325° 15 to 20 minutes.

COCONUT PINEAPPLE PUFFS

16 marshmallows, quartered
½ c. pineapple chunks, drained
¼ c. chopped nuts
¼ c. sliced maraschino cherries
1 c. heavy cream, whipped
2½ c. coconut

Combine marshmallows and pineapple; chill 30 minutes. Add nuts and cherries to chilled mixture. Fold in whipped cream. Chill 1 to 2 hours. Drop this mixture by spoonfuls onto coconut and roll until ball is covered. Chill.

WALNUT SURPRISE MINT COOKIES

3 c. flour
1 tsp. soda
½ tsp. salt
1 c. butter
1 c. sugar
½ c. brown sugar
2 eggs
2 Tbsp. water
1 tsp. vanilla

Cream butter, sugars, eggs, water and vanilla. Add sifted dry ingredients. Place a quarter size chocolate mint wafer in the center of a ball of dough. Cover mint well, flatten and bake at 375° 10-12 minutes. Remove from pan.

Variation: use pecans or walnuts on top of cookies. Can use a chocolate candy kiss or several chocolate chips in place of the chocolate mint.

EASY RAISIN COOKIES

1 c. raisins
½ c. water
1 c. sugar
½ c. shortening
1 egg
1 tsp. vanilla
2 c. flour
½ tsp. baking soda

Cook raisins in water for 5 minutes. Cream sugar and shortening. Add egg and beat well. Stir in remaining ingredients including raisins and water. Drop on cookie sheet and bake at 350° for about 10 minutes.

QUICKIE PEACH PIE

½ c. margarine
1 c. sugar
1 c. flour
2 tsp. baking powder
½ tsp. salt
¾ c. milk
1 qt. or can peaches, including juice

Melt margarine in 9x13-inch pan. Sift dry ingredients; mix in milk. Pour peaches and juice over batter. Bake at 350° 1 hour or until brown.

BUTTERSCOTCH RAISIN PIE

(Filling for 2 pies)

3 Tbsp. butter, heaping
1½ c. brown sugar, firmly packed
1 tsp. vanilla
1 lb. raisins
2½ c. water
2 to 3 Tbsp. cornstarch

Melt brown sugar and butter together in sauce pan, add water and raisins. Cook for 15 to 20 minutes. Mix cornstarch with cold water and add to raisins and stir. Remove from heat and add vanilla. Pour into 2 unbaked pie shells and cover with top crust. Bake in hot oven at 450° 20 to 25 minutes.

ANGEL PIE

1¼ c. sugar
2 c. water
1 tsp. vanilla
¼ tsp. salt
whipping cream
⅓ c. cornstarch
2 egg whites
1 c. crushed pineapple, drained
1 baked pie shell

Mix sugar, cornstarch and salt. Pour 2 cups boiling water into mixture and stir until thick. Beat egg whites quite stiff. Add cooked mixture, then pineapple and vanilla. Pour into shell and top with whipped cream.

SUPER SUGAR COOKIES

1 c. oleo
1½ c. sifted powdered sugar
1 egg
1 tsp. vanilla
2½ c. flour
1 tsp. soda
1 tsp. cream of tartar
¼ tsp. salt

Combine first four ingredients, then add balance of ingredients, chill, roll out or slice. Bake at 400° 6 minutes.

Variation: Dip in sugar-cinnamon mixture before baking.

SOUTHERN STYLE COBBLER

1 stick butter
1 c. sugar
1 egg
1 c. self-rising flour
1 can (16-oz.) peaches (in syrup)

Preheat oven to 350°. Melt butter and pour into bottom of a 9-inch-square pan. Drain fruit and pour liquid into pan. Mix sugar and flour; add egg. Spread fruit over bottom and cover with egg mixture. Bake until brown, for about 1 hour.

BUTTERMILK SHERBET

2 c. buttermilk
1 egg white
⅔ c. sugar
1 tsp. vanilla
1 c. crushed pineapple
⅛ tsp. salt

Mix buttermilk, sugar, salt, vanilla and pineapple. Pour into ice cube tray and freeze to mush. Whip egg white very stiff and fold in. Freeze again. (Not necessary to stir while freezing.) This is a very cooling dessert on a hot day!

OLD FASHIONED HOMEMADE ICE CREAM

3 eggs
2½ c. sugar
½ tsp. salt
2 tsp. vanilla
2 tall cans MILNOT milk
6⅓ c. milk

Beat eggs well; add sugar, salt and vanilla. Beat thoroughly. Add MILNOT and milk. (Fill to 1½" from top of freezer. Freeze. Makes 1 gallon.

VARIATIONS:

Fruit: Add 2 or more cups of drained fruit, mashed or diced.

Lemon: 1 tablespoon lemon juice added with only 1 teaspoon vanilla.

NOTE: To prevent quick melting 1 tablespoon unflavored gelatin may be added (soak gelatin in ¼ cup water; melt over hot water, add to milk.)

CHOCOLATE ICE CREAM SUNDAE

½ gal. vanilla ice cream
3 squares (1 oz. each)
    unsweetened chocolate
1 tsp. vanilla
1 bag pecan sandies cookies
⅔ c. butter
1½ c. powdered sugar
3 eggs, separated (yolks)

Crush cookies (save 2-3 cookies for top). Spread in 13x9-inch pan. Do not grease. Melt chocolate and butter together. Let cool. Add powdered sugar and vanilla to chocolate mixture. Then beat egg whites until stiff; fold into chocolate mixture. Mix well. Spread mixture over crumbs. Put in freezer for ½ hour till frozen. Set out ½ gallon ice cream. Spoon ice cream over top of chocolate mixture. Sprinkle crumbs on top. Freeze until ready to eat.

TROPICAL SHERBET

1 can (6 ozs.) frozen fruit juice
    (strawberry, lemon, etc.)
1 can (9 oz.) crushed pineapple
1 tall can (13 oz.) MILNOT
    milk, whipped

Thaw punch until mushy, add to whipped MILNOT, beating constantly; then fold pineapple into the mixture and freeze in freezer tray. (No stirring required.) Makes approximately 3 pints.

ORANGE ICE CREAM

1 can sweetened condensed milk
1 large can crushed pineapple
1 (2 liter) bottle Orange
    Crush soda

Mix ingredients together and freeze in ice cream freezer. Makes 1 gallon.

STRAWBERRY ICE CREAM

2 cans sweetened
    condensed milk
1 small can crushed pineapple
1 large box frozen strawberries
2 bananas, mashed
4 qt. strawberry soda

Mix all ingredients together and freeze. Makes 1½ gallons.

CHOCOLATE ICE CREAM

1 qt. milk
1 16-oz. can chocolate syrup
2 c. sugar
4 eggs, beaten
salt (dash)
2 tsp. vanilla
3 tall cans MILNOT canned milk

Blend ingredients together, pour into a gallon freezer and finish filling freezer to within 1½ inches of the top with whole milk. Freeze. Makes one gallon.

NO SUGAR DROP COOKIES

¾ c. flour
1½ tsp. baking powder
2 Tbsp. chopped nuts
1 egg
1 Tbsp. sugar substitute
1 Tbsp. salad oil
½ tsp. salt
½ tsp. cinnamon
¾ c. bran flakes
¼ c. chopped raisins or dates
¼ c. water
½ tsp. vanilla

Sift flour, salt, baking powder and cinnamon together; add bran flakes, nuts and raisins. Beat egg; add remaining ingredients. Stir in flour mixture, mixing well. Drop onto a greased cookie sheet. Bake at 350° about 10 minutes.

DIABETIC PEANUT BUTTER COOKIES

1½ c. all purpose flour, sifted
½ c. butter
½ tsp. grated fresh orange rind
1 egg, well beaten
¾ c. (115 grams) seedless raisins, artificial sweetener to substitute for 24 tsp.
1½ tsp. baking powder
½ tsp. salt
½ c. (129 grams) creamy peanut butter
1½ tsp. vanilla
⅓ c. orange juice

Preheat oven to 400°. Sift together flour, baking powder and salt. Cream together butter, peanut butter, orange rind and vanilla. Add egg, orange juice and sweetener. Blend well. Add dry ingredients gradually. Mix well after each addition. Add raisins and mix well. Measure 1 level Tbsp. dough for each cookie. Roll between hands to form ball. Place 2" apart on ungreased cookie sheet. Flatten with fork. Bake about 15 minutes. Store in tightly covered tin. They have better flavor and texture 24 hours after baking.

DIABETIC OATMEAL COOKIES

2 sticks corn oil oleo
6 tsp. brown sugar substitute
2 tsp. white sugar substitute
2 eggs
1½ c. flour
1 tsp. baking soda
1 c. oats
2 tsp. vanilla
⅓ c. raisins

Mix. If batter is stiff, add a little milk. You may add a few nuts and coconut. Drop by spoon on cookie sheet. Put a chocolate chip on cookie for decoration. Bake at 350° until golden brown.

LOW CALORIE FRUIT WHIP DESSERT

1 can peaches, pears, or apricots, packed in own juice, drained
1 c. skim milk
1 env. low calorie pudding mix (vanilla or lemon)

Combine fruit liquid with the milk. Chop fruit and set aside. Stir milk mixture gradually into pudding mix in sauce pan. Stir constantly until mixture comes to a boil. Let cool and fold in chopped fruit. Chill in refrigerator.

LOW CALORIE VANILLA ICE CREAM

1½ c. evaporated milk
1½ c. whole milk
3 Tbsp. liquid sweetener
2 Tbsp. vanilla
2 eggs

Beat eggs, sweetener and vanilla together. Add milk and mix well. Pour into ice cube tray, stirring often while freezing. Makes 6 servings of 152 calories each.

LOW CALORIE PRUNE CAKE

2 c. chopped, cooked prunes (will need ¼ c. juice left after cooking)
½ c. shortening
¼ c. sugar plus enough sweetener to equal ½ c. sugar
2 eggs, unbeaten
2 c. sifted flour
3 tsp. baking powder
1 tsp. salt
¼ tsp. soda
¼ c. milk

Cook prunes and set aside. Cream shortening, sugar and sweetener, add eggs, beating well. Add prune juice and milk mixture alternately to dry ingredients. Beat until smooth, add prunes. Bake in greased and floured pans 350° until done (about 30 minutes).

DIABETIC CAKE

2 c. water
1 c. applesauce, unsweetened
2 eggs
1¼ tsp. cinnamon
1¼ tsp. nutmeg
2 c. raisins
2 Tbsp. liquid sweetener
¾ c. cooking oil
2 c. flour
1 tsp. baking soda
1 tsp. vanilla

Cook the raisins until water is gone; add eggs, applesauce, sweetener and cooking oil. Mix well. Blend in flour and baking soda. Add remaining ingredients. Mix well. Bake at 350° until done.

LOW CALORIE CUSTARD

2 c. milk
2 eggs
sweetener to equal ⅓ c. sugar
¼ tsp. salt
½ tsp. vanilla

Heat milk to scalding, cool slightly. Beat eggs, sweetener and salt. In saucepan put beaten egg mixture. Slowly add the hot milk, stirring carefully. Add vanilla. Pour into individual custard cups, put cups in pan of water and bake until set at 325° 30 to 40 minutes. Nutmeg is good sprinkled over top before baking. Cool. Chill.

DIABETIC RAISIN TREAT COOKIES

1 c. raisins
1½ c. hot water

Simmer for 10 minutes. Drain raisins. Reserve ½ cup of liquid. Let cool.

Sift together:
2 c. flour
1 tsp. baking soda

Cream:
1 c. shortening—half butter and half Crisco
4 tsp. liquid Sucaryl
2 eggs
1 tsp. vanilla

Add flour and raisin liquid. Then add:
2 c. oatmeal
and the raisins
½ c. nuts

Mix well. Drop from Tbsp. Bake at 400° 15 to 20 minutes.

DIABETIC LEMON COOKIES

½ c. shortening
1 Tbsp. sucaryl solution or 24 tablets crushed
1 egg
1 Tbsp. water
1 Tbsp. lemon juice
1 Tbsp. grated lemon peel
1 tsp. vanilla
½ c. dry coconut, shredded
2 c. sifted flour
1 tsp. baking powder
½ tsp. salt

Cream shortening in small mixer bowl on high speed. Add sucaryl, egg, water, lemon juice, lemon peel and vanilla. Beat until thoroughly blended. Mix in coconut. Sift dry ingredients together. Add to creamed mixture, mixing well. Form dough into a roll, 2 inches in diameter. Wrap in waxed paper; chill until firm. Cut into thin slices and bake on an ungreased cookie sheet in 400° oven 10 to 15 minutes.

DIABETIC APPLESAUCE COOKIES

1¾ c. cake flour
½ tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves
1 Tbsp. sucaryl solution or 24 tablets crushed
1 tsp. baking soda
1 egg
1 c. diabetic applesauce
⅓ c. raisins
1 c. all bran
½ c. butter

Sift together the flour, salt, cinnamon, nutmeg, cloves and baking soda. Mix butter, sucaryl and egg until light and fluffy. Then add flour mixture and applesauce alternately, mixing well after each addition. Fold in raisins and all-bran. Drop by level Tbsp. onto greased cookie sheet, about 1 inch apart. Bake in 375° oven 20 minutes or until golden brown.

EASY LOW CALORIE FRUIT CUP

1 banana
1 orange
lemon juice
1 tsp. chopped walnuts or pecans
1 tsp. low calorie mayonnaise

Dice banana and orange with a little lemon juice in a bowl. Add walnuts or pecans. Mix with mayonnaise. Chill and serve. (One serving.)

FROZEN ORANGE DESSERT

1 can (6 oz.) unsweetened frozen orange juice, undiluted
3 orange juice cans of milk

Blend the above together in blender and pour into paper cups. Freeze. Real refreshing.

STRAWBERRY-ANGEL DESSERT

3 (3-oz.) pkgs. strawberry gelatin
3 (10-oz.) pkgs. frozen sliced strawberries
3¼ c. boiling water
3 pkgs. whipped topping mix
Ready-made angel food cake

Dissolve gelatin in boiling water. Add strawberries and stir until melted. Let set until slightly thickened. Prepare the whipped topping as directed on package. Add to strawberry mixture. Pour over angel food cake that has been broken into bite-size pieces in a 9x13-inch pan. Let set until firm.

FRUIT PIE

1¼ c. sugar
¼ c. flour
2 small cans crushed pineapple
1 reg. pkg. orange jello
1 can bing cherries
4 or 5 bananas
1 c. nuts
1 ready pie crust

Mix sugar and flour together. Add pineapple and bring to a boil. Remove from heat and add jello and cherries. Cool. Add bananas and nuts. Can put cool whip on top if desired.

END OF THE RAINBOW CAKE

2 baked 8- or 9-inch white cake layers, cooled
2 pkgs. (3 oz. ea.) Gelatin, any two flavors
2 c. boiling water
1 (12 oz.) frozen whipped topping (thawed)

Place cake layers top sides up in 2 clean layer pans. Prick each cake with utility fork at ½-inch intervals. Dissolve each flavor gelatin separately in 1 cup of the boiling water and carefully spoon each over one of the cake layers. Chill 3 to 4 hours. Place one cake onto serving plate. Top with 1 cup of the whipped topping. Unmold second layer. Place carefully on first layer. Frost top and sides with remaining whipped topping. Chill.

CHERRY ANGEL DELIGHT

2 c. whipping cream
1 c. powdered sugar
1 (8 oz.) pkg. cream cheese (softened)
1 prepared angel food cake
1 c. chopped pecans
2 cans cherry pie filling

Whip cream; add powdered sugar and beat well. Add softened cream cheese and beat well. Tear angel food cake into small pieces. Place half of the cake pieces in an oblong pan, 13x19-inch and add ½ of the whipped cream mixture. Add remaining cake, cream mixture and refrigerate 1 hour. Spoon 2 cans of cherry pie filling evenly over dessert and sprinkle with pecans. Chill.

CONFETTI CAKE

1 can (17 oz.) fruit cocktail
1 angel food cake
2 egg whites
¼ c. sugar
½ c. whipping cream
2 drops mint extract

Drain fruit cocktail thoroughly. With serrated knife, separate cake into three layers. Beat egg whites until soft peaks form; beat in sugar gradually until stiff peaks form. Whip cream, adding mint extract to taste. Fold cream into egg whites; add fruit cocktail. Spread between layers of cake. Chill at least two hours before serving. Garnish with additional fruit cocktail if desired.

PUDDING CAKE

1 (2 layer) box German Chocolate cake mix
1 reg. pkg. Chocolate pudding (not instant)

Cook pudding according to package directions until it begins to thicken. Remove from heat. Cool 20 minutes. Stir in cake mix right from box. Mix well to blend. Put in greased 9x14 pan. Bake at 350° 30 minutes. Can serve with whipped cream.

VARIATION OF POKE CAKE TOPPING

1 layer cake
1½ c. milk
½ c. sugar
½ c. coconut
1 c. coconut
Cool Whip

Prepare and cool layer cake 15 minutes. Poke holes in cake. Combine and boil milk, sugar, and ½ c. coconut — reduce heat and simmer 1 minute. Then spoon onto top of cake. Cool. Fold coconut into cool whip and frost cake.

BUSY DAY COOKIES

¾ c. biscuit mix
1 pkg. (3¾ oz.) instant pudding mix
1 egg
¼ c. salad oil

Beat egg in mixer, add oil, biscuit and pudding mix. Various flavors of pudding mix may be used to change the flavor. After mixing well, drop by teaspoon on cookie sheet. Bake at 350° 12 to 15 minutes. Makes 18 cookies.

RASPBERRIES SUPREME

2 (10 oz.) pkgs. frozen raspberries
2 (3 oz.) pkgs. raspberry jello
1½ c. boiling water
2 c. whipped cream
1 prepared angel food cake

Drain thawed raspberries (reserve juice). Dissolve jello in boiling water. Add enough cold water to above juice to make two cups and add to jello. Chill until partially set, fold in whipped cream. Tear cake into bite-size pieces and arrange half of the cake in a tube pan and pour ⅓ of gelatin over cake. Repeat twice. Chill until firm. Unmold to serve. Can garnish with whipped cream.

BANANA SPLIT CAKE

2 c. crushed vanilla wafers (approximately 20 wafers)
1 stick butter

Blend together and place in a 9x13-inch cake pan, making sure that layer of vanilla wafer crumbs is level.

2 c. confectioners sugar
2 sticks butter
2 eggs

Beat with electric beater for 10 minutes. Spread evenly over crust.

3 bananas
1 large can crushed pineapple
1 large container cool whip
chopped cherries
chopped nuts

Slice bananas to cover the filling. Drain crushed pineapple and spread over layer of bananas. Spread cool whip over pineapple. Sprinkle chopped cherries and nuts over cool whip. Refrigerate about 2 hours before serving.

LEMON OATMEAL CRUNCH

1 can (15 oz.) sweetened condensed milk
½ c. lemon juice
1½ tsp. grated lemon rind
1½ c. sifted flour
1 tsp. baking powder
½ tsp. salt
⅔ c. softened butter
1 c. brown sugar, firmly packed
1 c. uncooked oatmeal
½ tsp. cinnamon

Blend together condensed milk, lemon juice and grated lemon rind; set aside. Sift together flour, baking powder and salt. Cream butter and blend in brown sugar. Add oatmeal, cinnamon and flour mixture; mix well until crumbly. Spread half the oatmeal mixture in buttered 7x11x2-inch baking pan and pat down. Spread condensed milk mixture over top and cover with remaining oatmeal mixture. Bake at 350° about 25 minutes (until brown around edges). Cool 15 minutes. Cut.

ANGEL SPONGE PUDDING

1½ pints milk
2 eggs
1½ c. sugar
1½ pkg. Knox gelatin
1 c. drained crushed pineapple
1½ pints whipping cream, whipped

Cook milk, eggs and sugar in double boiler for 15 minutes. Dissolve gelatin in a little cold water or milk. Stir into custard while it is still hot. Chill thoroughly. Fold in pineapple and whipped cream. Pour this mixture over ½ broken up angel food cake and chill 6 to 8 hours.

OLD FASHIONED BREAD PUDDING

Place in a 1½ quart baking dish:
3 c. soft bread crumbs (Use 4 c. for firmer pudding.)

Blend in:
2 c. milk, scalded with ¼ c. butter
½ c. sugar
¼ tsp. salt
½ c. seedless raisins
2 eggs, slightly beaten
1 tsp. cinnamon or nutmeg

Place baking dish in pan of hot water, 1 inch deep. Bake at 350° 40-45 minutes, or until silver knife inserted 1 inch from edge comes out clean. Serve warm, with or without hard sauce or cream.

CHILLED LEMON CLOUD

1 pkg. lemon flavored gelatin
¾ c. evaporated milk
1 Tbsp. grated lemon peel
1 c. water
3 Tbsp. lemon juice
2 Tbsp. sugar

Dissolve gelatin in ¾ c. boiling water and lemon juice. Stir in remaining ¼ c. cold water. Chill until consistency of unbeaten egg white.

In large bowl, beat thickened gelatin, milk and sugar until almost tripled in volume and stiff peaks form. Fold in peel. Pour into 4 or 5 gelatin dishes. Chill 5 to 6 hours or overnight — until firm. Makes 8 servings.

HEAVENLY AMBROSIA

1 c. whipping cream
½ c. sour cream
2 c. oranges
1 c. grapefruit sections
1 c. coconut
1 c. miniature marshmallows

Whip whipping cream. Fold in sour cream. Dice oranges and grapefruit sections and fold into the cream with coconut and marshmallows. Chill overnight. Garnish with maraschino cherries and slivered almonds when ready to serve.

CHERRY PIZZA PIE

Step 1 — pie crust:
2¼ c. flour
1 tsp. salt
⅔ c. oil
¼ c. water

Step 2 — filling:
2 eggs
1 8-oz. Philadelphia cream cheese
½ c. sugar
⅓-½ c. chopped walnuts
1 tsp. vanilla
2 1 lb. 15 oz. cherry pie filling

Roll pastry to 14" circle, place in 12" pizza pan. Flute edges. Prick crust and bake at 350° for 20 minutes. Blend cream cheese and sugar, add eggs and beat well. Add nuts and vanilla. Pour into partially baked crust and bake at 350° for about 15-20 minutes. Cool. Spread cherry pie filling on top of cheese layer and chill. Optional — top cherries with whipped cream.

CHOCOLATE PECAN DELIGHT

Crust:
1½ c. flour
1½ sticks butter, melted

Mix flour and butter. Press into bottom of pan. Bake 20-30 minutes at 350°.

Mix and pour on cooled crust:
4 oz. cream cheese
½ c. powdered sugar
1 carton cool whip (thawed)

Mix and pour on top of second mixture:
2 boxes instant chocolate pudding
3 c. milk

Sprinkle with pecans, if desired. Chill.

STRAWBERRY PRETZEL DESSERT

Crust:
2⅔ c. pretzel crumbs
3 Tbsp. sugar
1½ sticks butter, melted

Filling:
½ pt. whipping cream
2 pkgs. (16 oz. ea.) frozen strawberries
1 c. sugar
8 oz. cream cheese
2 pkgs. (3 oz. ea.) strawberry jello

Combine all ingredients for crust. Place mixture in a greased pan and press to bottom and sides of dish. Bake at 350° 10 minutes. While crust is baking, beat together whipping cream, sugar and cream cheese. After crust has cooled, spread filling over it. Place in refrigerator. Mix together 2 cups hot water and two packages jello. Add frozen strawberries. Chill until thickened. Spread jello mixture over filling. Chill until ready to serve.

RHUBARB KUCHEN

1 c. flour
1 tsp. baking powder
2 Tbsp. butter
¼ tsp. salt
1 egg
2 Tbsp. milk
3 c. rhubarb
1 3-oz. pkg. strawberry jello

Mix like pie crust. Beat egg lightly, add milk in egg. Pat dough in buttered baking dish bottom and side of 8x8-inch pan. Put in rhubarb, sprinkle dry jello on top.

Topping:
½ c. flour
1 c. sugar
⅓ c. melted butter

Combine, sprinkle over rhubarb mixture. Bake 40-50 minutes in 350° oven.

FLAMING CHERRY DESSERT

1 qt. vanilla ice cream
1 can cherry pie filling
⅔ c. brown sugar
1 Tbsp. butter
orange extract
sugar cubes

Place ice cream in large serving dish. Heat pie filling until warm, pour over the ice cream. Mix brown sugar and butter, sprinkle over cherries. Soak 6 sugar cubes in orange extract, placing one at a time on the cherries. Light — let alcohol in extract burn down, then crush the cubes and mix into the mixture. Serve as is or with cake.

EASY RICE PUDDING

1 c. cooked rice
1 Tbsp. butter
1 tsp. vanilla
2 c. milk
⅓ c. sugar
½ tsp. salt
dash of nutmeg

Preheat oven to 325°. Grease a 1 quart baking dish. In a large bowl, combine all ingredients. Pour into prepared dish. Bake 50 minutes. Serve warm or chilled.

ORANGE PINEAPPLE DESSERT

½ lb. buttery crackers, crushed
⅓ c. melted butter
8 beaten egg yolks
1 pkg. (3 oz.) orange gelatin
8 egg whites
Frozen whipped topping
½ c. chopped walnuts or pecans
¾ c. sugar
1 can (1 lb. 4 oz.) crushed pineapple, undrained
¾ c. sugar

Mix crushed crackers, nuts and butter. Press half in a 13x9-inch pan; reserve remainder. Combine ¾ c. sugar, egg yolks and pineapple in saucepan and heat until slightly thickened. Stir in dry gelatin and chill completely. Beat egg whites until fluffy, gradually add ¾ c. sugar, beating until stiff peaks form. Fold into the chilled orange mixture and spread over the crumb mixture in pan. Top with whipped topping and sprinkle the reserved crumbs over all. Chill until serving time.

NOTE: Any buttery crackers will do. 2 pkgs. Keebler's Townhouse crackers makes ½ lb.

C.R.'S CHERRY DESSERT

1 c. graham cracker crumbs
¼ c. butter
1 c. powdered sugar
8 oz. pkg. cream cheese
1 pkg. dream whip
1 can cherry pie filling

Mix cracker crumbs and butter, press in bottom of a square dish. Mix powdered sugar with cream cheese. Whip dream whip per package directions, then add sugar mixture. Pour on top of cracker crumbs. Add cherry pie filling on top. Chill.

VARIATION: Good with a strawberry glaze or blueberry pie filling.

ORANGE JELLO PUDDING

2 pkgs. vanilla Tapioca pudding
1 pkg. orange Jello
3 c. water
1 can mandarin oranges
2 pkgs. Dream Whip

Boil 3 cups of water. Add pudding and jello and boil until thick. Cool. Add Mandarin oranges, drained, and prepared Dream Whip.

FANTASTIC CHOCOLATE DESSERT

Crust:
1 c. flour
¼ c. chopped nuts
¼ c. brown sugar
½ c. butter

Filling:
1 pkg. (3¼ oz.) vanilla instant pudding mix
1½ c. milk
whipped cream
1 pkg. (4¼ oz.) chocolate instant pudding mix
1 pt. vanilla ice cream, softened

Combine flour, brown sugar and nuts. Cut in butter until mixture is crumbly. Spread on a cookie sheet and bake at 350° 15 minutes. Pat crumbled crust down. Combine puddings and add milk. Mix well. Add softened ice cream. Pour into pan. Cover and refrigerate until set. Before serving, top with whipped cream.

BANANA STRAWBERRY SPLIT

Crust:
6 Tbsp. butter (melted)
¼ c. sugar
5 c. crispy rice cereal crushed to 1⅔ c.

Filling:
1 (9 oz.) cream cheese, softened
1 c. sifted powdered sugar
3 ripe bananas, sliced
2 c. fresh strawberries (sliced)

Topping:
1 (8 oz.) whipped topping, thawed
¼ c. chopped nuts
Banana slices and strawberry halves

Preheat oven to 325°. Butter bottom of 3-quart flat glass baking dish. Combine butter and sugar. Add to cereal crumbs. Mix and press into bottom of dish. Bake 15 minutes. Cool completely. In small bowl combine cream cheese and sugar. Mix until fluffy. Gently spread over crust. Place banana slices over mixture, then strawberries. Spread whipped topping over fruit. Sprinkle on nuts. Just before serving, garnish with bananas and strawberries.

MARY LOU'S CHOCOLATE ZUCCHINI CAKE

3 c. squash (peeled and blended or ground)
3 c. sugar
1½ c. cooking oil
4 eggs
2 tsp. baking powder
1 tsp. baking soda
1½ tsp. salt
2½ c. flour
½ c. cocoa (heaping)
1 tsp. vanilla

Mix all ingredients well and bake at 350° for 40 minutes. This makes a large sheet cake, a 12x12" or 36 cupcakes. For cupcakes bake 22 minutes. A very moist, delicious cake!

Icing:
1 stick butter
6 Tbsp. milk
4 heaping Tbsp. cocoa
1 lb. box powdered sugar

Heat butter, milk and cocoa, mixing well. Add powdered sugar.

GREEN BEAN CASSEROLE

3 cans cream of mushroom soup
salt and pepper
3 cans French fried onions
5 16 oz. cans drained French style green beans

Add beans and 1½ cans onions. Spoon into large flat casserole. Sprinkle with small amount of salt. Cover with soup. Bake at 350° for 30 minutes or until hot. Top with remaining onions, bake 5 minutes more. Good also with cheese cubes added.

STEAK AND VEGETABLE BAKE

6 lbs. minute or pounded round steak cut into pieces
8 lbs. potatoes, sliced
3 lbs. carrots, 1" chunks
2 envelopes onion soup mix
flour
salt
oil

Brown meat with flour, salt and oil. In roasting pan place potatoes, salt and pepper, then meat — small amount salt and pepper if used above. Add layer carrots, sprinkle with onion mix and 4 cups water. Bake at 350° 2 hours or until meat etc. is tender, garnish with parsley. (Can use 2 pans if needed). Serves 25 or more.

✓ STEAK ROLL UPS

4 lbs. tenderized round steak
5 c. prepared packaged seasoned stuffing mix
¼ c. shortening
2 cans (10¾ oz. ea.) condensed cream of mushroom soup
1 c. water

Cut steak into 16 long pieces; pound with meat cleaver. Place about ¼ cup stuffing on each piece of steak, roll up, fasten with toothpicks. In large skillet, brown in shortening on both sides, pour off fat. Stir in soup, water. Cover, simmer 1½ hours or until tender. Stir several times. Uncover, cook until desired consistency.

BARBEQUE BEEF BRISKET

5 lb. well trimmed boneless beef brisket
1½ tsp. salt
½ c. catsup
¼ c. vinegar
½ c. finely chopped onion
1 Tbsp. worcestershire sauce
1 tsp. liquid smoke
1 bay leaf, crumbled
½ tsp. pepper

Rub meat with salt. Place on double thickness heavy-duty aluminum foil. Stir together remaining ingredients, pour on meat. Fold foil over meat and seal securely for several hours. Place on grill 5 inches from medium coals. Cook, turning once, 1½ hours or until meat is tender. Can bake at 275° 6 hours. Cool to slice then reheat when ready to serve.

RICE FOR 50

2 boxes instant rice (24 serving size box)

Prepare as to directions on box. This allows for ½ cup serving per person.

MEAT LOAF

20 lbs. ground beef
3 c. oatmeal
1½ qts. warm water
1 doz. eggs
2 qts. soft bread crumbs
2 Tbsp. salt
1 c. chili sauce
2 c. chopped onion
½ gal. tomato puree

Pour water over oatmeal and let stand while preparing other ingredients. Mix well. Shape into double meat loaf. Bake at 350° 1½ hours. Serves 100.

BEEF BURGUNDY

4 lb. lean stew meat
4 cans consomme
4 cans mushroom bits and pieces
1 c. Burgundy wine
1 bay leaf
1½ c. flour

Toss meat and flour in paper sack to coat. Place in a large stew pot, add consomme and bay leaf and simmer, over very low heat, all day. One hour before serving, add mushroom pieces and wine, and continue to simmer. Serve over noodles or rice.

BEANS SUPREME

1 can (15 oz.) pinto beans
1 can (15 oz.) blackeye beans (peas)
1 can (15 oz.) dry lima beans
1 can (15 oz.) kidney beans
2 cans (31 oz. ea.) pork and beans
2 lbs. ground beef
1 large onion, chopped
1 green pepper, chopped
2 Tbsp. oil
2 c. ketchup
½ c. burgundy wine
½ c. brown sugar
2 Tbsp. worcestershire sauce
1 Tbsp. dry mustard
parsley, for garnish

Drain beans, except pork and beans, and combine. Brown ground beef with onion and green pepper in oil. Add to beans. Mix in ketchup, wine, brown sugar, worcestershire sauce and mustard. Place in 12x18 pan. Bake at 350° 1 hour. Serves 25.

NOTE: Casserole may be prepared ahead and frozen.

HAMBURGER SAUSAGE

6 lbs. hamburger meat
5 tsp. curing salt
2½ tsp. mustard seed
2½ tsp. cracked pepper
2 whole peppercorns
2½ tsp. garlic powder
2 tsp. hickory salt

Mix all ingredients above. Let stand in refrigerator overnight. Roll into 6 rolls. Bake for 8 hours at 150°, turning every two hours.

MY ORIGINAL BARBECUED HAMBURGERS

4 lbs. lean ground beef
2 c. onion, chopped fine
1 c. green pepper, chopped fine
1 c. celery, chopped fine
2 cans (15 oz. ea.) tomato sauce
1 c. catsup
4 Tbsp. vinegar
4 Tbsp. sugar
1 Tbsp. worcestershire
4 tsp. salt
1 tsp. pepper
buns

Brown meat until brown, add onion, green pepper and celery. Cook until tender. Drain if you need to, then add balance of ingredients. Simmer 30 minutes. Serve on buns. Serves 25.

CHICKEN CASSEROLE

3 broiler fryers (3 to 4 lbs. each)
2 c. rice
3 stalks celery, diced
3 med. green peppers, diced
5 med. onions, diced
3 cans mushroom soup
4 bay leaves

Boil chicken and bay leaves. When chicken is cooked, remove bay leaves, skin and bones. Cut up. Cook rice in chicken broth and fry green pepper, celery and onion in cup of broth but don't brown. Mix chicken, rice, celery, green peppers and onions in baking dish and pour cans of mushroom soup over mixture. Spread top with bread crumbs or croutons that are slightly moistened with broth. Bake about one hour at 350°.

MASHED POTATO CASSEROLE

12 med. potatoes (cooked & mashed)
2 8 oz. sour cream
1 lb. Velveeta cheese
½ c. green onion, chopped
1 lb. bacon, cut in small pieces
½ c. cheddar cheese, shredded

Melt together the sour cream and velveeta. Cook the onion and bacon until brown, drain off fat (save some for topping). Mix everything together, salt and pepper to taste. Bake in 9x13 pan until hot, about 30 minutes at 350°. Top with remaining bacon, onion and cheddar cheese. Bake about 5 minutes more. Serves about 20 to 25 people.

RAISIN SAUCE FOR HAM

½ c. brown sugar
2 Tbsp. cornstarch
1 tsp. dry mustard
2 Tbsp. vinegar
2 Tbsp. lemon juice
1½ c. water
¾ c. raisins

Combine the sugar, cornstarch and mustard in saucepan. Slowly stir in the vinegar and blend well. Add juice, water and raisins. Stir over medium heat until thick and clear.

APRICOT GLAZED HAM

2 c. brown sugar, firmly packed
1 c. apricot nectar
½ tsp. maple flavoring
1 12-15 lb. fully cooked ham

Combine brown sugar, apricot nectar and maple flavoring. Heat, stirring occasionally, until sugar is dissolved. Place ham, fat side up, on a rack in an open roasting pan. Spoon some of glaze over ham. Bake at 325° for 3 hours, basting occasionally with glaze.

ORANGE-PINEAPPLE FRUIT SALAD

2 pkg. orange-pineapple jello
4 c. water
1 can pineapple tidbits (drained)
1 can apricot halves (cut up and drained)
2 cans mandarin oranges (drained)
2 c. miniature marshmallows
1 c. cheddar cheese (grated)
1 carton cool whip (thawed)
2 c. fruit juice
½ c. sugar
4 Tbsp. flour
4 Tbsp. butter
2 beaten eggs

Combine all fruit juices saving 2 cups for fruit dressing. Prepare jello with hot water then add cold water using the balance of the fruit juice for part of water. Pour into large flat pan so salad can be cut into squares to serve. Add fruits and marshmallows. Chill until firm. Cook juice, sugar, flour, butter, and eggs until thick. Cool. Spread over firm jello. Gently spread cool whip over the cooked dressing. Top with grated cheese. Chill.

BAKED CUSTARD

24 eggs
2 c. sugar
2 tsp. salt
1 gal. milk
4 tsp. vanilla
nutmeg

Combine eggs, sugar and salt. Heat milk and vanilla to scalding, then slowly add to egg mixture. Pour into four large baking dishes. Sprinkle nutmeg on top. Place on two cookie sheets and add water to both pans about 1" deep. Bake at 325° 45-60 minutes. Test in center. When silver knife comes out clean, remove, cool and chill.

WALNUT ICEBOX COOKIES

1 pound butter
1 c. sugar
1 c. firmly packed brown sugar
2 Tbsp. vanilla
3 eggs
5 c. flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
3 c. chopped walnuts

Cream butter and sugars until fluffy. Add vanilla. Add eggs one at a time, beating well after each addition. Sift and combine dry ingredients with creamed mixture. Fold in nuts. Roll dough into 3 long rolls about 3 inches in diameter. Wrap rolls in waxed paper and refrigerate overnight. Heat oven to 350° and slice dough into ¼" slices. Bake on an ungreased cookie sheet for 12-15 minutes. Makes 12 dozen.

NOTE: This dough will keep refrigerated for several days.

STRAWBERRY JELLO COOKIES

1½ c. shortening
1 c. sugar
1 6 oz. pkg. strawberry jello
4 eggs
2 tsp. vanilla
5 c. flour
2 tsp. baking powder
2 tsp. salt

Mix shortening, sugar, jello, eggs and vanilla thoroughly and blend into dry ingredients. Put this through a cookie press or roll into balls and flatten with the bottom of glass dipped in sugar. Bake at 350° till done, about 7 min.

CHERRY ANGEL DESSERT

4 lg. angel food cakes
4 lg. pkgs. cherry jello (prepared)
2 lg. (8 oz.) cream cheese
2 c. powdered sugar
16 c. (2 lg.) Dream Whip
4 cans Wilderness cherry pie filling

Cool jello till it starts to thicken. Add Dream Whip, sugar and cheese. Mix lightly. Break cake into small pieces in pan and cover with jello mixture. Cover jello with cherries. Chill. Makes 100 servings.

QUICK CHERRY COBBLER

(Crumb Type)

10 qt. fresh cherries
7½ c. sugar
1¼ c. tapioca
1 tsp. almond extract
pinch salt
7½ c. sugar
10 c. flour
6½ Tbsp. baking powder
10 eggs, beaten
⅔ c. shortening
2½ tsp. salt

Mix fruit, 7½ cups sugar, tapioca, extract and salt. Arrange this mixture in baking pans. Thoroughly mix remaining sugar, flour, baking powder and salt. Stir in beaten eggs and shortening to a crumb mixture. Place on top of fruit. Bake at 375° until brown. Makes 150 servings.

HATTIE NOLL FRUIT SALAD

1 lg. can crushed pineapple, drained
1 lg. can mandarin oranges, cut up and drained
1 lg. carton cottage cheese
1 lg. carton Cool Whip, thawed
1 lg. box strawberry jello
1 pkg. miniature marshmallows

Mix together. Can be served immediately or kept for several days in the refrigerator.

PUMPKIN ICE CREAM PIE

1 qt. vanilla ice cream
1 c. cooked pumpkin
1 baked pie shell
1 tsp. pumpkin pie spice

Soften ice cream so you can fold in pumpkin and spice. Pour into pie shell and freeze. So simple to make you can make several for 50 or 100 people in a short amount of time.

24-HOUR FRUIT SALAD

3 11-oz. cans mandarin oranges, drained
3 14-oz. cans chunk pineapple, drained
1 16-oz. can fruit cocktail, drained
1 pkg. miniature marshmallows
1 c. flaked coconut
16 oz. dairy sour cream

Combine and chill overnight, serves 30.

APPLE SAUCE JELLO SALAD

10 6-oz. boxes strawberry Jello
7½ qts. water, half hot, half cold
5 qts. apple sauce
2½ c. red hots

Dissolve Jello and red hots in hot water. Add cold water. Add apple sauce. Chill in pans and cut in squares. Top with a small dab of mayonnaise. Makes 150 servings.

COLE SLAW

35 lb. cabbage, shredded
1 gal. salad dressing
2 lbs. carrots, shredded
1 #10 can drained pineapple tidbits (or crushed)

Combine all ingredients and toss and serve. Makes 150 servings.

HAM & PINEAPPLE SALAD

2½ qts. diced cooked ham
½ c. oil
⅛ c. lemon juice
¼ tsp. salt
dash pepper
½ tsp. dry mustard
5 c. celery, chopped
3 c. drained pineapple tidbits
¼ c. pineapple juice
1½ c. chopped nuts
mayonnaise

Mix together oil, juice, salt, pepper and mustard. Add ham. Chill several hours or overnight, then drain, toss with remaining ingredients. Serves 25.

SALMON SALAD

2½ qts. macaroni, cooked, rinsed and drained
3 lbs. salmon (flaked canned)
2 doz. hard-boiled eggs, chopped
3 c. sour cream
6 c. diced cheddar cheese
1 qt. pickle relish
mayonnaise to make moist

Mix well and refrigerate till serving time. Serves 100.

SCALLOPED CORN

2 #10 cans creamed corn
2 #10 cans whole kernel corn, drained
4 c. cracker crumbs
7 c. cheese sauce
salt and pepper to taste

Bake at 325° for 1½ hours. Serves 100.

ZESTY SPAGHETTI SAUCE

4 lb. ground chuck
2 onions, chopped
2 Tbsp. Italian seasoning
2 green peppers, chopped
2 Tbsp. garlic powder
2 qt. tomato sauce
2 Tbsp. sugar
salt to taste
cooking oil
Vermicelli

Cook ground chuck in small amount of oil. Add all ingredients at once and simmer at least six hours. Sauce is best if cooked the day before and reheated. Serve over hot vermicelli, cooked by package directions.

SPECIAL STEW

4 lb. lean stew meat
salt, pepper, garlic salt, celery salt
1½ c. flour
6 Tbsp. oil
2 chopped onions
4 bouillon cubes
10 carrots, cut in half, then lengthwise
10 potatoes, pared, cut in fourths

Mix flour, salt, pepper, garlic salt, and celery salt in a paper bag. Add meat and shake well to coat. Brown well in hot oil, adding onion while cooking. Cover with water, add bouillon cubes, and simmer 1½ hours. Carrots should be added after about 30 minutes and potatoes added 30 minutes later. If necessary to thicken gravy, use the seasoned flour. Salt and pepper to taste. A large electric skillet is good to use for this stew.

HAM LOAF

8 lbs. ham, ground
6 lbs. lean ground beef
8 eggs
2 qts. milk
1 lb. crackers, crushed
salt and pepper to taste
2 c. boiling water
1 c. vinegar
2 Tbsp. dry mustard
1 c. brown sugar

Mix meat, eggs, milk, crackers, salt and pepper. Form ham loaves. Baste with topping of water, vinegar, mustard and sugar. Bake at 350° about 2 hours. Makes 2 large ham loaves. Will feed a large group.

EGG CUPS

shortening
fine bread crumbs
24 slices cheese (your choice)
2 dozen eggs
3 c. grated cheddar cheese
salt and pepper to taste

Grease muffin pans well and preheat oven to 350°. Put a scant Tbsp. of crumbs in each muffin cup shaking a little so crumbs will go part way up the sides. Place cheese slice in each cup, then add eggs, salt, pepper, and grated cheese on top. Bake about 15 minutes until eggs are done.

BLUEBERRY GELATIN SALAD

2 6-oz. pkgs. black raspberry gelatin
2 #2 cans crushed pineapple
2 #2 cans blueberries, drained
2 c. chopped pecans
2 pts. whipping cream

Dissolve gelatin in large mixing bowl with 4 cups boiling water. Let cool, then add pineapple and juice of blueberries. Allow to partly set, then whip up and add blueberries and nuts. Fold in whipped cream. Pour into large glass flat dishes and chill. Serves 30.

SPANISH RICE

5 lb. rice, cooked and drained
8 qt. tomatoes, mashed
salt to taste
black pepper
10 lb. onions, diced small
4 lb. bacon, brown, drain and crumble
2 celery heads, chopped and cooked until tender

Combine all ingredients and bake at 350° for 1 hour or until hot and blended. Serve hot. Serves 100.

CHICKEN A LA KING

½ c. diced green pepper
¼ c. butter
6 cans cond. cream of chicken soup
3 c. milk
2 qts. diced cooked chicken
¼ c. chopped pimiento
⅛ tsp. pepper
toast or hot biscuits

In large saucepan cook green pepper in butter until tender. Gradually blend in soup and milk. Stir until smooth. Add chicken, pimiento, and pepper. Heat slowly, stir occasionally. Serve on toast or hot biscuits. Makes about 13 cups.

STUFFED SHELLS

4 lbs. hamburger
2 lbs. spicy sausage
1 Tbsp. chili pepper
3 Tbsp. oregano
3 32-oz. jars Ragu Sauce
large pasta shells
2 lbs. riccotta cheese, grated
2 lbs. mozzarella cheese, grated
1 lb. parmesan cheese, grated
1 lb. romano cheese, grated

Brown hamburger and sausage together. Drain. Add chili pepper, oregano and 2 jars of Ragu Sauce. Simmer 30 minutes and set aside. Boil shells. When done, rinse and drain well. Put in refrigerator until cold. Mix all cheeses except mozzarella together. When meat mixture is cold, fold in cheeses. Then stuff shells with meat mixture. Spoon remaining Ragu Sauce around the stuffed shells. Top with remaining mozzarella cheese. Bake at 350° for 40 minutes in large baking pan.

NOTE: You can have more or less stuffed shells depending on how many you want and how full you stuff them.

FRIED CORNMEAL MUSH

2 c. white or yellow cornmeal
2 tsp. salt
2 c. cold water
6 c. boiling water
oil
butter and syrup

Combine cornmeal, salt and cold water. Gradually add to boiling water in large saucepan, stirring constantly until it returns to boil. Reduce heat, cover and continue cooking over low heat 5 minutes, stirring frequently. Pour into deep loaf pans and chill overnight. Heat frying pan with small amount of oil. Unmold cornmeal mush and slice into ½-inch slices. Fry on both sides over high heat until a golden brown. Serve with butter and syrup.

DISHPAN COOKIES

2 c. sugar
2 c. brown sugar
5 eggs
2 c. cooking oil
1½ c. oats
4 c. flake cereal
4 c. flour
2 tsp. soda
¾ tsp. salt
2 tsp. vanilla
2 c. coconut
2 c. nuts

Mix with hands in large pan. Form into balls and bake on ungreased cookie sheets at 350° 10 to 12 minutes.

APPLE CRISP

4 #10 cans sliced apples
¼ c. lemon juice
2 c. water
13¾ c. brown sugar
1 qt. dry milk
6 c. flour
4 c. rolled oats
4 Tbsp. cinnamon
2 tsp. salt
2½ lbs. margarine, softened

Arrange apples in four greased 12x16" pans. Blend lemon juice and water and pour over apples. Combine sugar, dry milk, flour, oats, cinnamon and salt. Work in margarine to form crumbly mixture. Cover apples with topping mixture and pat down firmly. Bake at 350° for 40 minutes or until golden brown. Serves 100.

JEAN'S ITALIAN COOKIES

6 c. flour
6 eggs
6 heaping tsp. baking powder
1½ c. sugar
1½ c. Crisco
6 tsp. vanilla
¼ tsp. salt
½ c. milk

Mix together all ingredients well. Take a small amount of dough, each time rolling between hands, when several inches long form into a circle like a small donut. Place on ungreased cookie sheet. Bake at 350° about 8 to 10 minutes only until light brown. Frost with a powdered sugar glaze.

FRENCH BREAD DIP FILL

1 loaf French bread
1 env. ranch-style salad seasoning mix
2 cartons (8 oz. each) sour cream
2 c. mayonnaise
2 Tbsp. dill seed
2 Tbsp. minced onion
2 Tbsp. parsley

Barely cut the top off the french bread. Scoop out the center of the loaf, leaving a crust bowl. Combine all other ingredients and fill the crust bowl with dip. Garnish the tray with bread chunks scooped from the loaf of chips or crackers. After dip is gone, cut or break crust bowl into pieces and enjoy.

EASY CHEESE DIP

1 jar cheese whiz
½ c. milk
¼ c. bacon, small pieces
¼ c. onion, chopped fine

Mix, heat. Should be thin enough for dipping. Good hot or cold. Serve with corn chips.

MEAT SANDWICH SPREAD

3 c. cooked diced or grated chicken, turkey, ham or bologna
4 eggs, hard boiled and chopped
1 c. mayonnaise
½ c. sweet pickle relish
½ tsp. salt

Combine, chill and use as sandwich filling for party size bread.

COCKTAIL SANDWICHES

½ lb. cheddar cheese, grated
5 strips bacon, crisply cooked and crumbled
2 Tbsp. mayonnaise
2 tsp. Worcestershire sauce
½ tsp. prepared mustard
20 thin slices fresh party bread
20 sweet midget gherkins, each cut in half lengthwise

Mix together cheese, bacon, mayonnaise, Worcestershire sauce and mustard. Spread one side of each slice of bread with extra mayonnaise. Using 2 Tbsp. cheese mixture for each, make 10 sandwiches. Trim off crusts. Cover tightly with plastic film, wrap in tea towel dipped in cold water and wrung out. Chill until serving time. Cut into quarters, cut each quarter into 2 rectangles and hold together with a toothpick on which a half-gherkin has been speared. Makes 40.

CHEESE AND SAUSAGE SNACKS

1 pkg. sausage links, precooked
1 pkg. sliced American cheese

Cut sausage links in thirds (⅓) and slice open. Put small square of cheese in sliced sausage link and close with cocktail toothpick. Garnish with stuffed olive slice and heat just until hot.

CHICKEN LIVER SPREAD

1 lb. chicken livers
1 Tbsp. onion, grated
2 hard boiled eggs, grated
salt and pepper to taste
1 c. sour cream or mayonnaise

Cook chicken livers in small amount of butter until tender. Cool and grate. Mix all ingredients together including the butter drippings if you want and put in oval bowl to chill at least 3 hours. Turn upside down, and serve with crackers or small slices of rye bread.

CHICKEN BITS

6 whole chicken breasts (cooked)
2 eggs
4 Tbsp. water
2 tsp. salt
½ tsp. curry powder
3 c. mashed potato flakes
4 Tbsp. sesame seed
10 Tbsp. butter

Remove skin and bones from chicken. Cut meat into 1-inch squares. Lightly beat together eggs, water, salt and curry powder. Combine potato flakes and sesame seed. Dip chicken pieces into egg mixture, then into potato flakes, coating well. Melt butter in 2 cookie sheets. Arrange chicken in pans, being careful not to crowd. Bake at 450° for 6 minutes. Turn chicken and bake 6 to 8 minutes longer, until crisp and brown. Serve as hot hors d'oeuvres with food picks. Makes about 100.

B'S CHEESE DRUMSTICKS

26 chicken wings (large section only)
2½ c. fine cracker crumbs
2 Tbsp. flour
1 c. parmesan cheese
1 tsp. each salt, pepper and seasoned salt
1 stick butter, melted

Combine cheese with flour, crumbs, salt, pepper and seasoned salt. Dip drumsticks in butter then press well into crumb mixture covering completely. Place on buttered cookie sheet. Bake at 400° 30 to 40 minutes turning once. Great to serve for any party.

CHICKEN "LEGS"

26 chicken wings (large part only)
1 jar apricot jam
1½ c. soy sauce
1 tsp. ginger
1 tsp. garlic salt

Combine last 4 ingredients. Cover "legs," place in refrigerator over night. Then drain and place on cookie sheet. Bake at 350° 1 to 2 hours until done.

TEXAS PARTY WRAP

1 8 oz. can Texas-style biscuits
10 slices ham
10 cheese sticks
sesame seeds
¼ c. soft butter
1 Tbsp. instant onion
2 Tbsp. catsup
2 Tbsp. mustard

Pat biscuits into 4" circles. Make a butter mixture of the butter, onion, catsup and mustard. Put 1 tsp. of mixture on each biscuit. Wrap ham around cheese stick. Place on biscuit and fold together at top with a toothpick. Sprinkle with sesame seeds. Place on cookie sheet. Bake 20 minutes at 400° until brown.

PARTY MIX

½ c. butter
1½ tsp. seasoned salt
5 tsp. Worcestershire sauce
2 c. Corn Chex cereal
2 c. Rice Chex cereal
2 c. Wheat Chex cereal
2 c. Cheerios
1 c. salted mixed nuts and/or pretzel sticks

Heat butter, salt and Worcestershire sauce. Stir well and pour over balance of ingredients. Toss gently to coat. Spread in 2 jelly roll pans. Heat in oven at 250° about 1½ hours. Stir about every 20 minutes.

ZADIE'S CHEESE BALL

1 large (12 oz.) Philadelphia cream cheese (softened)
2 jars Kraft Old English cheese
2 tsp. cayenne pepper
2 tsp. garlic salt
2-3 dashes Worcestershire sauce
3-4 dashes Tabasco sauce

Mix all ingredients, roll in pecans or English walnuts and wrap in Saran wrap.

CHEESE DIP

1 (2 lb.) box Velveeta cheese
1 can Ro-Tel tomatoes

Melt cheese. Add tomatoes. Serve hot with corn chips. Good also to add small pieces of cooked hamburger or sausage

CHEESE ROLLS

4 slices bacon or 3 Tbsp. bacon bits
2 c. shredded cheddar cheese
3 Tbsp. mayonnaise
2 Tbsp. prepared yellow mustard
1 Tbsp. chopped pimiento
1 loaf (16 oz.) sliced white sandwich bread
2 Tbsp. butter, melted

Cook bacon until crisp, saving 2 Tbsp. drippings. Crumble bacon. Combine cheese, mayonnaise, mustard, pimiento, the 2 Tbsp. drippings and crumbled bacon. Trim crusts from bread (save to use for bread crumbs). Flatten each slice of bread with rolling pin. Spread with cheese mixture and roll up, pressing edges together to seal. Cut each roll in 3 pieces. Place, seam-side down, on well-buttered cookie sheet. Brush lightly with melted butter. Bake at 400° for 10 minutes until lightly browned. Serve hot for hors d'oeurves. Makes about 50.

CHEESE LOG

3 oz. cream cheese, softened
2 c. sharp cheddar, grated
1 Tbsp. lemon juice
¼ tsp. garlic powder
dash red pepper or tabasco
¼ c. finely chopped nuts

Beat all in mixer except nuts, then stir in the nuts. Shape into a log shape. Mix 2 Tbsp. each chili powder and paprika. Roll log to cover. Chill.

PIMIENTO CHEESE SPREAD

1 box (2 lbs.) pasteurized process cheese
3 hard-cooked eggs
1 jar (4 oz.) pimientos, chopped fine
1 c. mayonnaise

Shred cheese and eggs. Add pimientos and mayonnaise. Chill. Serve with small party rye bread or crackers.

SAUSAGE BISCUIT BALLS

1 lb. sharp cheddar cheese
1 lb. hot sausage
3 c. biscuit mix

Grate cheese, add sausage and mix with fingers. Add biscuit mix, one cup at a time, working in with fingers. Roll into small balls. Place on cookie sheet and bake for 15 minutes at 350°. Makes about 100 balls.

BEAN AND BACON DIP

1 lb. can pork and beans (mash a little)
1 c. shredded sharp cheese
2 tsp. chili powder
10 slices crisp bacon, drain and crumble

Combine and heat. Serve with corn chips.

CHILI DIP

½ lb. ground beef
½ c. onion, chopped
½ c. green pepper, chopped
1 8-oz. jar Cheez Whiz
1 c. tomato, chopped
1 Tbsp. chili powder
1 8 oz. pkg. Crispy Round Tortilla Chips

Brown meat, drain. Add onion and green pepper, cook until tender. Stir in cheese spread, tomato and chili powder. Heat until cheese is melted. Serve with tortilla chips.

CHEESE NUT SPREAD

1 8 oz. pkg. cream cheese, softened
½ c. sour cream
¼ c. crumbled blue cheese
1 envelope dry onion soup mix
½ c. walnuts, chopped fine

Combine all ingredients. Mix well and chill overnight.

LASAGNA SAUSAGE WRAPS

6 lasagna noodles
1 lb. smoked sausage
6 oz. pkg. sliced mozzarella cheese
1 jar (16 oz.) Italian cooking sauce
grated parmesan cheese

Cook and drain lasagna noodles. Divide the smoked sausage into 6 pieces. Split lengthwise and stuff with ½ slice of mozzarella cheese. Wrap each piece in a noodle. Place in a baking dish and bake at 350° for 30 minutes. Serve with grated parmesan cheese.

THE BEST SHRIMP DIP

2 small cans shrimp (deveined)
1 pint mayonnaise
1 c. shredded cheddar cheese
1 c. grated onion
2 Tbsp. Worcestershire sauce (or to taste)
garlic salt to taste

Mix and refrigerate overnight. Serve with celery or crackers.

ZESTY DIP

1 lb. Velveeta cheese
¼ c. milk
½ c. Picante sauce

Combine cheese, milk and Picante sauce in saucepan over low heat. Heat until sauce is smooth. Serve with chips or vegetable dippers. Makes 2½ cups.

CRAB DIP

1 7 oz. can crabmeat
¾ c. mayonnaise
⅓ lb. Velveeta cheese
6 to 8 green onions, chopped

Heat together in a double boiler. Serve in chafing dish with assorted crackers, chips, or torn French bread. The above recipe makes a wonderful main dish with the following addition. So make extra.

1 can mushroom soup (no water)
3 to 4 stalks celery, chopped
½ green pepper, chopped

Serve over French bread, English muffins or toast.

SAUSAGE SNACKS

8-oz. can Quick Crescent Dinner Rolls
2 Tbsp. butter, melted
½ c. grated parmesan cheese
2 tsp. leaf oregano
8 brown-and-serve sausage links

Heat oven to 375°. Separate crescent dough into 4 rectangles, press perforations to seal. Brush each with butter. Combine cheese and oregano, sprinkle over dough. Cut each rectangle crosswise to form 2 squares. Place a sausage link on each square, roll up. Cut each roll into 4 pieces, secure each with a toothpick. Place cut-side down on ungreased cookie sheet. Bake at 375° for 12 minutes or until golden brown.

PARTY PECAN SWEETS

2 3 oz. pkgs. cream cheese
2 c. flour
2 sticks butter

Filling:

1 egg
1 Tbsp. butter
¾ c. brown sugar
1 tsp. vanilla
dash salt
½ c. pecans

Blend cheese, butter and add flour. Refrigerate one hour. Form into 1-inch balls and press around bottom and sides of tiny muffin tins. Mix the filling well. Put one tsp. filling into each cup. Bake at 350° for 25 minutes. Makes 50 party sweets.

"SWEDISH PARTY TEACAKES"

1 c. butter, softened
½ c. powdered sugar
2 tsp. vanilla
2 c. unsifted flour
¼ tsp. salt
1 c. finely chopped pecans

Preheat oven to 325°. In mixing bowl, cream butter, powdered sugar and vanilla. Blend in flour, salt and nuts until dough holds together. Shape into 1-inch balls. Place 1 inch apart on ungreased baking sheet. Bake 15 to 20 minutes or until set, but not brown. Cool slightly, roll in powdered sugar. Cool completely, roll again in powdered sugar. Makes about 50.

BARBECUED APPETIZER MEATBALLS

3 lbs. hamburger
2¼ c. quick oatmeal
1 can (13 oz.) evaporated milk
3 eggs, slightly beaten
1 c. onion, chopped
½ tsp. garlic powder
salt and pepper to taste
2 tsp. chili powder

Sauce:

4 c. catsup
3 c. brown sugar
2 Tbsp. liquid smoke
1 tsp. garlic powder
1 c. chopped onion

Mix meatball ingredients together and shape into walnut-sized balls. Place in two baking sheets. Combine sauce ingredients and heat to dissolve brown sugar. Pour over meatballs. Bake at 350° 1 hour. To serve, transfer meatballs and sauce to chafing dish. Provide picks with which to spear the meatballs.

HAM-CHEESE CANAPES

2 (3 oz.) pkgs. soft cream cheese
½ c. minced sweet pickles
2 tsp. grated onion
dash salt
8 thin slices boiled ham

Mix ingredients together until smooth and fluffy. Spread on ham, roll up, chill 30 minutes. Cut with sharp knife into bite size pieces. Stick with toothpicks.

LIVER SAUSAGE SPREAD

⅓ c. mayonnaise
1 3-inch dill pickle, chopped fine
1 5-inch green onion, chopped fine
1 lb. liver sausage, mashed
3 drops Tabasco sauce
1 8-oz. pkg. soft cream cheese
1½ c. coarsely chopped nuts

Blend first 5 ingredients until smooth. Pack into 2-cup bowl lined with plastic wrap. Chill until set. Turn onto plate. Remove plastic. Frost outside of ball with cream cheese, coat with nuts. Makes about 3⅔ cups.

COTTAGE CHEESE DIP

1 carton (12 oz.) cottage cheese
1 pint mayonnaise
1 c. sour cream
1 pkg. Hidden Valley salad dressing mix

Mix all ingredients in bowl. Cover. Refrigerate overnight.

CHEESE WAFERS

½ c. softened butter
2 c. shredded cheddar cheese
½ tsp. Worcestershire sauce
dash Tabasco sauce
1 c. sifted flour

Combine all ingredients except flour. Blend in flour. Form dough into a long, smooth roll 1 inch in diameter. Cut ¼-inch thick slices. Bake for 12 to 15 minutes at 350°.

SPECIAL DIP

1 (10 oz.) can frozen shrimp soup
1 (8 oz.) pkg. cream cheese
1 tsp. chopped parsley
½ tsp. chili powder
1½ tsp. chopped pimiento
1 tsp. green pepper, chopped fine

Soften cheese and add all other ingredients as listed. Serve with your favorite chips or crackers.

DIP FOR WIENERS OR VIENNA SAUSAGE

2 c. catsup
small amount of liquid smoke to taste

Mix, let set overnight with meat cut in bite size pieces. Good hot or cold. Serve with colored picks.

BEEF CHEESE DIP

1 lb. cheese
1 lb. hamburger
1 can tomatoes and green chilies
2 tsp. Worcestershire sauce
½ tsp. chili powder
corn or taco chips

Brown hamburger and drain. Combine all ingredients and heat till cheese is melted. Serve with corn or taco chips.

PINEAPPLE BALL OR DIP

2 pkgs. (8 oz. each) cream cheese, softened
1 can (8 oz.) crushed pineapple, drained
2 c. pecans, chopped or ground
¼ c. green pepper, finely chopped
2 Tbsp. onion, finely chopped
1 Tbsp. seasoning salt

Mix all ingredients, reserving ½ cup pecans. Roll in ball, then reserved pecans. Chill. Or put in container and use as dip.

ZIP DIP

1 8 oz. cream cheese, softened
¼ c. mayonnaise
2 Tbsp. Worcestershire sauce
¼ tsp. garlic salt
8 oz. liverwurst, in small pieces
1 Tbsp. mustard
2 Tbsp. pickle juice
¼ c. sweet pickle relish

Combine ingredients except for the pickle relish. Beat until smooth. Add pickle relish and chill until ready to serve with chips or crackers.

STUFFED CELERY

1 c. small curd cottage cheese
3 tsp. chopped green onion
½ tsp. horseradish
½ tsp. Worcestershire sauce
4 stalks celery, cut in 3" pieces
1 tsp. onion salt

In small bowl, combine all ingredients except celery. Mix well. Fill each celery piece.

LEMONADE

sugar
reconstituted lemon juice
water and ice

Dissolve sugar in juice, add water and ice to desired amount.

To Make:	Sugar	Juice	Water and Ice
1 glass	2 Tbsp.	2 Tbsp.	¾ cup
1 quart	½ cup	½ cup	3¼ cup
1 gallon	2 cups	2 cups	3 quarts

SHERBET PUNCH

1 gal. orange or pineapple sherbet
1 qt. orange juice
8 qts. chilled ginger ale

Turn sherbet into a large punch bowl. If it is very hard let it stand in cartons at room temperature to soften. Add juice and ginger ale. Stir to blend. Lemonade could replace one or two quarts of ginger ale, if you want the punch to be more fruity.

ST. PAT'S PUNCH

2 qts. ginger ale, chilled
1 qt. club soda, chilled
1 pt. lime sherbet

Combine ale and soda and add sherbet just before serving. Can use 7-Up. Makes 15 servings.

LEMON CUBES

¾ c. sugar
1 c. lemon juice
4 c. water
cherries or other fruit

In pitcher, dissolve sugar in lemon. Add water. Pour into ice cube trays. Place 1 piece of fruit in each section. Freeze. Use in mixed drinks, carbonated beverages, lemonade or punch.

CLEAR ICE CUBES

Ice cubes will be clearer if you fill the trays with warm water. Distilled water makes the clearest cubes.

PAT'S ORANGE SLUSH PUNCH

3 small pkgs. orange sugarless Kool-Aid
2½ c. sugar
1 6 oz. frozen lemonade
1 46 oz. pineapple juice
3 bananas, mashed
1 2 liter 7-Up
1½ qts. water
Vodka to taste (optional)

Mix everything together and freeze. Set out 2 hours before serving. When ready to serve mash with potato masher and serve as a slush punch.

PINEAPPLE RING

1 qt. pineapple juice
1 qt. cranberry juice
pineapple chunks
maraschino cherries

In 2-quart mold, add pineapple and cranberry juice. Add pieces of pineapple chunks and maraschino cherries before freezing.

ORANGE JULIUS

1 small can frozen orange juice
1 small can water
1 small can regular milk
¼ c. sugar
12 little ice cubes

Put in blender and serve.

STRAWBERRY FRUIT PUNCH

4 3 oz. pkgs. strawberry jello
3 c. sugar
4 c. hot water
6 pkgs. strawberry Kool-aid
1 2 oz. bottle almond extract
2 46 oz. cans pineapple juice
2 6 oz. cans frozen lemonade, plus water required
1 qt. frozen strawberries
2 12 oz. ginger ale, per gallon, add before serving

Mix jello, sugar, hot water until dissolved. Mix together and add ginger ale just before serving.

PARTY PUNCH

1 6 oz. orange juice, frozen
1 6 oz. lemonade, frozen
1 6 oz. limeade, frozen
1 12 oz. can apricot nectar
1 #2 can pineapple juice
1 qt. ginger ale

Add water as directed on containers. Combine everything except ginger ale. Chill. Add ginger ale when ready to serve. Serves 35.

PUNCH FOR 50

6 46 oz. cans pineapple juice
6 sm. cans frozen lemonade
6 sm. cans water
4 qts. ginger ale
½ gal. raspberry sherbet

Mix juices, water and ale. Chill. When ready to serve, add sherbet.

PUNCH FOR 100

4 46 oz. cans pineapple juice
4 pkgs. strawberry jello, dissolved in 1 c. boiling water
4 qts. ginger ale
4 small cans frozen lemonade only use half as much water as called for
sugar to taste

Mix chilled ingredients. Add ice ring, and serve.

PUNCH FOR 150

6 46 oz. cans pineapple juice
6 sm. cans frozen lemonade
6 sm. cans water
5 qts. ginger ale
1 gal. raspberry sherbet

Mix chilled ingredients. Add sherbet when ready to serve.

PUNCH

2½ c. Realemon
2½ c. sugar
16 c. water
5 12 oz. bottles of 7-Up or Sprite

Mix the Realemon, sugar and water. Chill. Just before serving, add 7-Up. Serves 50.

GELATIN PUNCH

2 3 oz. boxes gelatin, any color
1½ c. sugar
1 qt. boiling water
1 qt. lemon lime
3 qts. ginger ale
46 oz. can pineapple juice

Add jello and sugar to boiling water. Cool. When ready to serve add balance of ingredients. Makes 50 cups.

KOOL-ADE PUNCH

3 small cans frozen lemonade
4 small cans frozen orange juice
4 46 oz. cans pineapple juice
4 pkgs. cherry or strawberry Kool-Aid
2 c. sugar
6 qt. ginger ale

Mix lemonade, orange juice, pineapple juice, Kool-Aid and sugar together and blend well. Just before serving, add the ginger ale. Serves 120.

CRANBERRY PUNCH

1 12 oz. frozen lemonade
2 pts. cranberry juice
1 qt. ginger ale
water and ice

Combine lemonade with water per directions on container. Add juice. Chill. Add ginger ale when ready to serve. Serves 25.

PAT'S COCOA MIX

½ c. cocoa
½ c. non-dairy creamer
2 c. powdered sugar
3 c. dry milk powder

Mix and store covered. To serve use ¼ cup mix to 1 cup of hot water.

PINK ELEPHANT PUNCH

1 qt. cranberry cocktail juice
1 qt. cranberry-apple juice
1 can pineapple juice
1 qt. ginger ale
1 fifth Vodka

Chill all ingredients then mix. Add pineapple/cranberry juice ring instead of ice if desired. Serves 40.

HOT CHOCOLATE MIX

- 1 box instant milk (dry, box makes 8 qts.)
- 1 box (32 oz.) Nestle Quik chocolate mix
- 1 jar (12 oz.) non-dairy dry instant cream
- 1 box (1 lb.) powdered sugar

Use huge bowl. Mix and store covered until needed. Keeps a long time. Mix with equal amounts of hot water to serve.

E.J.'S SPICED PERCOLATOR PUNCH

- 9 c. cranberry juice cocktail
- 9 c. unsweetened pineapple juice
- 4½ c. water
- 1 c. brown sugar, packed
- 4½ tsp. whole cloves
- 4 cinnamon sticks broken in half
- ¼ tsp. salt

Combine juices, water and sugar in a 30-cup automatic percolator. Place spices and salt in basket, assemble and perk.

HOT APPLE JUICE

- 2 qts. apple juice or cider
- ½ c. firmly packed brown sugar
- 2 whole nutmegs
- 4 cinnamon sticks
- 15 whole cloves
- 15 whole allspice

In saucepan combine juice or cider and brown sugar. Tie spices in cheesecloth bag, crush with mallet and add to saucepan. Bring to boiling. Cover, reduce heat and simmer 20 minutes. Remove spice bag, discard. Serves 8.

SPARKLE PUNCH

- 1 12 oz. can frozen lemonade
- 3 c. water
- 3 c. sliced fresh strawberries
- 4 btls. sparkling white grape juice

Mix lemonade, water and strawberries. Chill. Add chilled grape juice when ready to serve. Add ice ring. Serves 50 to 60.

SPICY MEAT BALLS

- 4 lbs. lean ground beef
- 4 c. cracker or bread crumbs
- ½ c. dry minced onion
- 3 tsp. salt
- pepper to taste
- 3 eggs, beaten
- ¾ c. canned milk

Sauce:

- 1 12 oz. bottle chili sauce
- 1 20 oz. grape jelly

Mix all ingredients together, except chili sauce and jelly. Make meat mixture into small bite-size balls. Place on cookie sheets to brown in 350° oven, about 20 to 30 minutes, turning meat balls after 15 minutes. Drain. Melt together sauce and jelly. Place meat balls in crock pot on low, pour on sauce and simmer until ready to serve. Serve hot with colored toothpicks.

TUNA STUFFED TOMATOES

- 1 6½ oz. can chunk light tuna in water
- ½ c. chopped celery
- ⅓ c. mayonnaise
- ¼ c. chopped parsley
- 2 Tbsp. minced green onion
- 36 cherry tomatoes
- parsley sprigs for garnish

Drain tuna. Combine tuna, celery, mayonnaise, chopped parsley, green onion and pepper. Cut tops off tomatoes and scoop out seeds, turn upside down to drain. Fill with tuna salad. Serve chilled on parsley lined plate.

NOTE: You can use meat instead of tuna.

HOT CHEESE BALL

- 2 lbs. Velveeta — room temp.
- 1 8 oz. pkg. cream cheese — room temp.
- ¼ tsp. cayenne pepper
- 1 Tbsp. Worcestershire Sauce
- 2 tsp. garlic powder
- 1¼ c. nuts, chopped fine

Mix well first 5 ingredients. Add ¾ cup chopped nuts. Sprinkle paprika on wax paper. Make 2 balls, roll in paprika, then in remaining nuts. Chill, serve with crackers.

DELICIOUS CANDIES MADE BY YOU

Molding chocolate can be fun and easy! You can make delicious candies in your own kitchen. Here are a few basic ideas and helpful hints.

Candy-making equipment and supplies can be found in cake-decorating and candy-making supply stores. Paper candy cups make candies look attractive. The clear plastic molds are the most widely used in candy making and can be found for nearly any occasion, Christmas, Valentine's Day, Easter, Halloween etc. For care of molds, rinse in warm water and dry well.

Chocolate is one of the most popular candy ingredients. You can buy chocolate coatings, summer coatings, chocolate chips or bark. Comes in sweet, semisweet or milk chocolate. In a variety of colors and flavors for great versatility in candy making. Allow 1 pound of melted chocolate to dip about 50 small centers. REMEMBER — Avoid moisture, avoid heat, as it causes the melted chocolate to thicken.

Microwave method — follow your manufacturer's instructions. For double boiler, pour chocolate into the top pan of double boiler and place over the bottom pan, which has been filled with warm water. Turn heat to low. Always melt chocolate over hot, not boiling water. The smallest amount of moisture can cause melting chocolate to become hard, even a wet spoon or steam from a double boiler can cause chocolate to become hard and grainy. If the chocolate does harden, just stir in 1 tablespoon of vegetable oil or coconut oil for every 3 ounces of chocolate.

You can use any combination of the different chocolates. If you use any of the "coatings" for dipping they are OK as is. If you should use only chocolate chips you'll want to add 1 to 2 tablespoons melted parafin wax to each 6 ounces of chocolate, to give chocolate a shiny, hard coating when dipping.

If you desire a different color than what is available in chocolate form, you may add powdered food coloring or paste colors to the melted product. Do not use liquid color as it will thicken the chocolate. Do not use a flavoring with an alcohol or water base. Use oil flavorings.

You can dip candy centers, graham crackers, pretzels, marshmallows or purchase caramels, cut smaller and dip them. Drop each piece into the melted chocolate, turn over and lift out with a fork. Carefully draw fork across rim of pan to remove excess chocolate. If candy is to go in paper candy cups, place in them now and set cups on a pan so you can move with ease lots of pieces at one time. If you are not going to use special cups place wax paper or foil on a cookie sheet and place the pieces you have dipped, there to harden. Candy will harden faster in the refrigerator.

If you are going to fill molds, spoon small amount of melted chocolate into each mold, then place in freezer just for a minute or two, remove from freezer, let set for a minute while you prepare centers, placing these in the center of the hardened chocolate so that you can spoon melted chocolate over top and sides of each chocolate. (Be sure to tap mold after you add the warm chocolate to remove air bubbles for all centers except whole cherry centers.) To harden for the final time, return to freezer for two or three minutes. Do not fill molds too full.

To determine when the candy is "ready," remove from the freezer and turn the mold upside down over a piece of waxed paper. If the candies do not fall out easily with a light tap, they are not "done." Return the mold to the freezer, and try again in a few minutes. Do not force the candy out! If it is not done, part of the coating will stick to the sides of the mold.

REMEMBER — tap mold after each addition of chocolate except second stage of chocolate covered cherries!

To re-do a mold, simply melt chocolate down and start again, there's no waste. What to do with that leftover chocolate- Add a handful of nuts and mix with the chocolate. Candy crunches can be used for fillings or bark. If the molds are to be filled with just one mixture, fill completely the first filling, then freeze, remove then repeat until finished.

Before wrapping or boxing candies, warm to room temperature, because candies out of the freezer contain some moisture.

For cooking candies most recipes can be doubled or tripled with no trouble as long as your pan is large enough. The pan for cooking candy should be about four times as great in volume as that of the ingredients to allow the candy to boil freely without running over and heavy enough to keep candy from burning. Use a long wooden spoon, it never gets too hot to handle. Candy will take longer to cook on a humid day than on a cool day.

Nondairy liquid coffee creamer — the frozen liquid type is excellent in candy. Use in place of milk or cream in fudges. Try not to stir fudge too much while boiling, keep on low heat. Any candies with milk or cream in them have a tendency to boil over if not watched carefully. For high sugar, syrup, water based candies, mix well to blend and cover pan while bringing to a boil to lessen sugar crystals on side of pan and to prevent grainy candy. After boiling starts remove lid. Remove candy from heat as you test for doneness, even a few moments extra cooking time may cause overcooking. When candy is overcooked, it can be saved if not scorched. Keep candy cooking on the stove, carefully add ¼ to ½ cup liquid used in the recipe to boiling candy. The temperature should drop a few degrees. Continue cooking until the proper temperature is reached and proceed with the recipe.

A candy thermometer takes the guesswork out of testing the doneness of candy. Before dipping into candy, place thermometer bulb in warm water and heat gradually to boiling to check the temperature. The thermometer bulb should be well covered with the candy mixture, but should not rest on bottom of pan. Clean thermometer by placing in warm water to dissolve hardened candy.

Without a thermometer, use the cold-water test. Do this by dropping, from a spoon, a few drops of boiling syrup into a cup of cold water. Shape into a ball with fingers. Use fresh cold water for each test.

Soft Ball	234°	Shapes into ball then flattens out.
Firm Ball	244°	Holds shape.
Hard Ball	250°	Hard, firm ball.
Soft Crack	265°	Separates into soft threads.
Hard Crack	290°	Separates into hard and brittle threads.

After you have experimented a time or two making candies you'll find more ingredients that are good in candies such as cereals, nuts, coconut, raisins, fruits, crushed graham crackers or vanilla wafers, all of these make for good eating.

COCONUT BONBONS

chocolate for dipping
¾ c. light corn syrup
2½ c. flaked coconut

Heat syrup until extra warm, do not boil. Pour over the coconut. Mix well. Let set until cool enough to handle, then shape into ¾" balls (wet hands to shape balls). Put on cookie sheet and chill 2 or 3 hours so you can dip in melted chocolate.

COCONUT ALMOND BITS

Use above recipe plus whole almonds. Instead of forming balls, form mixture into small squares, large enough to press an almond on top of each. Let set 2 or 3 hours to chill, then dip in chocolate.

STRAWBERRY JAM CHOCOLATES

1 small jar strawberry jam
chocolate for dipping
oval shape mold

Fill candy molds half full with melted chocolate. Drop in center of chocolate about ¼ tsp. jam. Spoon more chocolate on top to seal in jam. Chill until firm. Other jam flavors can also be used.

LAYERED MINT SQUARES

3½ c. semisweet chocolate coating
2 c. green chocolate coating
2 Tbsp. coconut oil or vegetable shortening, divided
few drops of peppermint oil

Melt chocolates in separate double boilers over hot (not boiling) water. Add 1 tablespoon coconut oil to each pot of chocolate. Flavor green chocolate with peppermint oil. Cool slightly and keep warm water in the bottom of the double boilers. Thinly spread ½ of the dark chocolate over waxed paper in 12x18 pan. Wait until layer is just about firm, then spread the entire pot of green chocolate thinly over all of the chocolate layer. Again, wait until green layer is almost firm, then spread remaining chocolate over the top. Let the candy harden, then cut with a sharp knife dipped in hot water and dried. Different colors can be used. Makes about 60 squares.

NOTE: Do not let chocolate get completely firm before pouring on next layer.

PEANUT BUTTER FUDGE

2 c. sugar
⅔ c. canned milk
1 Tbsp. butter
1 c. crunchy peanut butter
1 jar marshmallow creme
1 tsp. vanilla

Cook sugar, evaporated milk and butter to soft ball stage. Take off fire. Add peanut butter and marshmallow creme. Stir until it melts. Add vanilla. Beat till smooth. Put in buttered pan.

CREAM CHEESE MINTS

1 3 oz. pkg. cream cheese
color and flavor as desired
2½ c. powdered sugar
granulated sugar

Beat cream cheese until softened, add color and flavor. Gradually mix in powdered sugar. Knead the mixture until a firm ball (a soft or firmer candy can be made by adding or decreasing the amount of sugar). Pinch off and form into a small marble-sized ball and roll in granulated sugar. Press the candy into a soft rubber mold, and shape. Remove excess and unmold at once onto waxed paper. Let dry hours or days to form a crust. Makes about 50 mints.

CHERRY MASH

2 reg. size boxes creamy cherry frosting mix
1 can sweetened condensed milk
1 6 oz. jar maraschino cherries (chop & drain)
1 stick butter, melted
1 lb. (more or less) powdered sugar
chocolate for dipping

Mix together frosting mix, milk, butter, cherries and enough sifted powdered sugar to form a dry ball. Form into small marble size balls. Chill 2 or 3 hours, then dip in chocolate, set on wax paper to harden, or place in small paper candy cups. This makes a lot of candy.

VARIATIONS: For different centers — Change frosting mix to chocolate fudge mix. Omit cherries and use Pecan frosting mix with chopped pecans. Also cream cheese frosting and coconut pecan frosting makes good centers. You can add any kind of candied fruit, nuts, coconut, food colorings or flavorings.

SMALL MINTS

2 c. sugar
½ c. water
½ c. light corn syrup
⅛ tsp. cream of tartar
flavored oil
food coloring

Cook sugar, water and corn syrup in 2 quart pan, stir till sugar dissolves. Cook to thread stage (232°) without stirring. Add cream of tartar, beat with wire whip till creamy. Add a few drops of flavored oil and food coloring. Drop from tsp. onto wax paper forming patties (keep pan over hot water). Store tightly covered. Makes 60.

CHOCOLATE MINTS

Melt flavored chocolate, spoon into small molds for hot chocolate candies. Chill. Unmold, then repeat.

PEANUT BUTTER CUPS

1 8 oz. crunchy peanut butter
1 stick butter, melted
1 lb. powdered sugar, sifted
1 tsp. vanilla
chocolate for dipping

Mix well. Roll in balls. Put small amount of melted chocolate in each small candy cup then lightly press in small ball of mixture. Spoon on more chocolate to seal in centers. Let set until firm.

CHOCOLATE KISSES

3 6 oz. pkgs. chocolate chips
1 can sweetened condensed milk
1 17 oz. jar marshmallow creme
1 tsp. vanilla
dash of salt
1 ½ c. ground nuts
2 pkgs. large marshmallows

Melt chips in double boiler. Mix in balance of ingredients except for large marshmallows. Mix well. Dip in large marshmallows and put on wire rack to cool.

CHOCO-PEANUT BUTTER FUDGE

2 c. melted real milk chocolate
⅔ c. peanut butter
1 Tbsp. honey
2 Tbsp. light corn syrup

Combine all ingredients, beat until smooth. Spread in 7-inch square pan. Cut into pieces when set.

EASY CHOCOLATE TURTLES

3 6 oz. pkgs. chocolate chips
1 can Eagle Brand milk
1 jar marshmallow creme
4 c. pecan halves
2 tsp. vanilla

Melt chocolate chips in pan over low heat in top of double boiler. Add milk, creme, pecans and vanilla. After mixing, drop from a teaspoon onto waxed paper. Set in a cool place until hardened. Makes about 50 pieces.

CHOCOLATE BARS

10 marshmallows
½ c. walnuts
8 oz. dipping chocolate

Quarter marshmallows and arrange with walnuts in lined pan. Melt chocolate and pour over. Cool and cut.

BUTTER BRICKLE

2½ c. butter
3 c. sugar
1 c. water
½ tsp. salt
2 c. pecans, chopped
chocolate for dipping

Combine butter and sugar in 2-quart pan. add water and salt. Heat and stir until sugar is dissolved. When mixture boils add nuts, cook to 290° on a candy thermometer, stirring constantly. Watch carefully as temperature increases so candy does not burn. Pour onto buttered cookie sheets. Mark into squares as candy cools. Wrap pieces in plastic wrap or dip in chocolate. Makes about 75 pieces.

PECAN CHEWS

1 lb. soft caramel
4 Tbsp. heavy cream
2¼ c. pecan pieces (large)
1 pkg. milk chocolate chips, melted

Heat caramel and heavy cream in double boiler over hot, not boiling, water until caramel is melted. Place nuts in small paper cups. Cool caramel mixture a few minutes, drop spoonfuls of caramel over nuts. Let stand until firm. Cover caramel with melted chocolate. Makes about 50.

CRUNCHIES

1 12 oz. pkg. semi-sweet chocolate chips
1 14 oz. can sweetened condensed milk
2 c. toasted rice cereal
1 c. peanuts
1 tsp. vanilla

Melt the chocolate over low heat, stir in milk and remove from heat. Stir in cereal, peanuts and vanilla until mixed well. Drop by teaspoonfuls onto wax paper and let harden at room temperature.

PEANUT BUTTER SQUARES

2 c. sugar
⅔ c. canned milk
1¼ c. peanut butter
2 c. marshmallow creme

Combine sugar and milk in heavy pan, cook to 238° on a candy thermometer, stirring constantly. Remove from heat, add peanut butter and marshmallow creme. Stir until smooth. Spread into buttered 8-inch square glass dish. Cool and cut into 64 squares.

NOTE: You can dip the squares in melted chocolate or you can spread chocolate on top only.

CREAM FONDANT FOR CHERRIES

1 3 oz. pkg. cream cheese, softened
3 Tbsp. butter, softened
pinch salt
¼ tsp. almond flavoring
¼ tsp. vanilla
2½ to 3 c. powdered sugar
48 maraschino cherries, drained well
chocolate for dipping

Combine cream cheese, butter, salt and flavorings in bowl and blend well. Add powdered sugar, a little at a time, first with a spoon, then knead with your hands until candy loses its stickiness and forms a smooth ball. Divide into 3 logs each 1¼-inch thick. Slice each log into ⅛-inch slices. Flatten each slice, placing cherry in center and form fondant around it. Shape in palms of hands to form smooth ball. Dip in melted chocolate. Check cherries in two hours to see if there are any leaks, patch leaks with a small amount of melted chocolate.

FROSTED FRUIT

1 egg white
1 tsp. water
sugar
small bunches of fruits

Beat the egg white until stiff, then add the water. Sprinkle some sugar on a sheet of white paper and set in a warm place. Dip small bunches of currants or grapes into the egg, then shake the sugar all over them. Place on a wire rack to dry.

NOTE: For green grapes, color the sugar yellow or pink.

CANDY SUCKERS

2 c. sugar
⅔ c. light corn syrup
1 c. water
flavoring oil
food coloring
24 sucker sticks

Combine sugar, corn syrup and water in small saucepan and cover with tight-fitting lid. When steam escapes from under lid, remove lid and insert candy thermometer. Cook to 300°, without stirring. Blend in well the flavoring and coloring. Pour into prepared sucker forms or in mounds on well-buttered cookie sheets. Add the sucker sticks. Let stand to harden.

GUMDROPS

vegetable oil spray
3 6 oz. pkgs. flavored gelatin (your choice)
1 tsp. unflavored gelatin
2 c. cold water
pinch salt
sugar

Spray small molds with spray. Combine gelatins in saucepan, add water and salt. Boil 1 minute, then pour into molds. Chill until firm. Remove from molds and roll in granulated sugar. Makes about 75.

WHITE COCONUT FUDGE

3 c. sugar
1 c. Milnot
1 pint marshmallow creme
¾ stick butter
1 12 oz. pkg. flake coconut
1 c. chopped nuts (optional)

Mix sugar, Milnot and butter together and cook until mixture comes to a boil, stirring frequently. Boil this mixture for 5 minutes, stirring constantly. Remove from heat and stir in coconut and marshmallow creme. Stir or use electric mixer until creamy and smooth. Fold in nuts. Pour into buttered pan. Cool and cut. Makes about 2½ pounds.

NOTE: To make MILNOT CHOCOLATE FUDGE use above ingredients replacing coconut with chocolate chips.

ANGEL SWEETS

1 6 oz. pkg. chocolate chips
2 Tbsp. butter
1 egg
1 c. powdered sugar
1 c. nuts, chopped
2 c. miniature marshmallows
½ c. coconut

Melt butter and chips in top of double boiler on low heat, then remove from heat. Blend in egg, then sugar, nuts and marshmallows. Make 1" balls. Roll in coconut. Makes 50

WONDER CANDY

1 c. salted nuts, chopped
1 c. flaked coconut
3 c. raw quick cooking oats
3 Tbsp. cocoa
1 stick butter
2 c. sugar
1 small can milk
1½ tsp. vanilla

Mix first 4 ingredients together in a large bowl. In a pan mix, heat and boil for 3 minutes the butter, sugar, milk and vanilla, then pour over mixture in bowl. Drop by spoonsful on waxed paper. Cool.

VANILLA CARAMELS

1 c. sugar
1 c. white corn syrup
1 tsp. vanilla
½ c. butter
1 c. cream

Place all ingredients, except vanilla, in a heavy saucepan. Let boil until a few drops poured in cold water forms a hard ball. Remove from heat, add vanilla. Pour into well-buttered pan. When cold and firm, cut into squares. Wrap in wax paper.

CHOCOLATE CHERRY BALLS

2½ lbs. powdered sugar
1 stick butter
1 can. sweetened condensed milk
1 8 oz. pkg. coconut
12 or more maraschino cherries, sliced and drained well
red food coloring
2 c. nuts, chopped
chocolate for dipping

Mix first 3 ingredients with hands. Add coconut, cherries and nuts. Mix together with a few drops of red food coloring and form balls. Chill for 2 hours or longer. Dip candy. Place on cookie sheets lined with wax paper to harden. Makes 150 or more.

STRAWBERRIES

1 can Eagle Brand condensed milk
3 sm. pkgs. strawberry jello
1 c. finely chopped nuts
1 sm. pkg. slivered almonds
1½ c. angel flake coconut
1 or 2 jars each of red and green decorator sugar

Mix all together except colored sugar and almonds and refrigerate overnight. When chilled, shape into small balls, flatten one end and dip into green sugar. Then shape like strawberries and roll in red sugar. Make stems from slivered almonds dyed day in advance with green coloring.

BUTTER TOFFEE

½ lb. real butter
1 c. sugar
3 tsp. water
1 c. nuts, chopped
3 chocolate bars

Boil butter, sugar and water until color changes to light brown. Add nuts, and pour into buttered cookie sheet. Place the 3 chocolate bars on top of the hot mixture and as it melts, spread over top. Cool and break into pieces.

PEANUT BUTTER CHEWS

¾ c. sugar
¾ c. dark corn syrup
1 c. creamy peanut butter
1 c. salted peanuts
4 c. small dry flake type cereal

Combine syrup and sugar in saucepan. Bring to full boil, stirring constantly. Remove from heat. Quickly stir in peanut butter, peanuts and cereal, stirring to coat evenly. Turn into greased 13x9-inch pan. Cool. Cut into squares. Makes 48 pieces.

"PEANUTS"

1 lb. white bark
1 lg. pkg. butterscotch chips
1½ c. crunchy peanut butter

Melt bark in top part of double boiler over low heat. Remove from heat, stir in chips and peanut butter. When smooth spoon into peanut molds. Chill, unmold and continue until all peanuts have been made.

PEANUT BUTTER BALLS

1 stick butter, melted
2 c. crunchy peanut butter
1 lb. box powdered sugar, sifted
2½ c. Rice Krispies type cereal

Mix together thoroughly. Roll into balls and chill 3 hours. Dip in melted chocolate.

HARD CANDY

1 c. sugar
½ c. corn syrup
½ c. water
½ tsp. oil flavoring
food coloring

Cook sugar, syrup and water to hard crack. Remove from heat and add flavoring and several drops food coloring. Pour onto buttered large cookie sheet. Tip pan so candy will spread out thin. Sprinkle top with powdered sugar. Cool, then break into pieces.

NOTE: You can butter your hands well and pull candy (on cookie sheet) into long strips. Then roll strips in powdered sugar. Break into pieces.

JELLO DIVINITY SQUARES

3 c. sugar
¾ c.white syrup
¾ c. hot water
dash salt
2 large egg whites
1 pkg. red jello
1 tsp. vanilla
1 c. chopped nuts

Butter the sides of a heavy two-quart saucepan. Combine sugar, syrup, water and salt. Cook and stir until all is mixed. Continue boiling without stirring until it spins a thread when lifted on a fork. Beat egg whites (while syrup is cooking) to a frothy stage. Then, gradually add jello and beat until it holds in stiff peaks. Add syrup to egg and jello mixture slowly, beating all the time at high speed until it holds soft peaks. Add vanilla and nuts. Turn into a long, flat pan, greased with butter. Cool and cut into squares.

STRAWBERRY EASTER EGGS

1 heaping c. miniature marshmallows
2 or 3 drops strawberry flavoring and red food coloring
½ c. white corn syrup
2 c. dry macaroon coconut
chocolate for dipping

Heat marshmallows and syrup until melted. Add strawberry flavoring and color. Pour over coconut. Shape into small egg shapes. Put on cookie sheet and chill several hours, then dip in chocolate. Cool to harden.

CANDY COOKIES

1 16 oz. box oval-shape butter crackers
1 jar crunchy peanut butter
1 lb. chocolate for dipping

Spread enough peanut butter between 2 crackers to hold together and fill the cavity so that there are no gaps. Dip in chocolate. I like to use Hi-Ho type crackers and chocolate summer coating.

DIVINITY DREAMS

3 c. sugar
½ c. white corn syrup
½ c. water
2 egg whites
1 tsp. vanilla
1 c. nuts, chopped
food coloring

Cook sugar, syrup and water to soft ball stage. Beat egg whites until stiff. Slowly pour about half of hot mixture into egg whites. Return the pan to the heat, continue cooking to crack stage. (Test by dropping a small amount in cup of cold water.) Then pour and beat this mixture into the egg white mixture, beating until it holds peaks. Fold in vanilla, nuts and food coloring. Drop by round spoonfuls on wax paper.

VANILLA MARSHMALLOW WAFERS

1 box vanilla wafers
1 pkg. large marshmallows, cut in half
white chocolate for dipping
½ c. peanuts, chopped

Put small amount of chocolate on cut side of marshmallow and stick to a vanilla cookie-type wafer. Let set until firm. Add nuts to chocolate and use for dipping. Set on wax paper until firm.

EASY DIVINITY

1 7 oz. pkg. fluffy white icing mix
⅓ c. light corn syrup
1 tsp. vanilla
½ c. boiling water
1 lb. powdered sugar
½ c. finely chopped nuts

Combine icing mix, syrup, vanilla, and water in a small bowl and beat at high speed until stiff peaks form. Transfer beaten mixture to a larger bowl and at low speed, beat in powdered sugar. Fold in nuts. Drop by teaspoonfuls onto waxed paper and top with additional nuts if desired. Allow to dry 12 hours, turning pieces over once or twice. Store in an air-tight container. Makes about 40 to 50 pieces.

MARSHMALLOW DIP

1 6 oz. pkg. sweet chocolate
1 4 oz. can flaked coconut
1pkg. miniature marshmallows or large if preferred

Melt chocolate in top of double boiler. Place coconut in a shallow pan. Toast in a 350° oven until delicately browned, stirring once or twice. Place marshmallows on a fork, and dip in chocolate. Let excess chocolate drip off. Toss in coconut until well covered. Place on waxed paper to cool.

PEANUT CLUSTERS

1 12 oz. pkg. milk chocolate chips
1 lb. white almond bark
1 lb. salted Spanish peanuts

Melt bark in top part of double boiler over hot water (not boiling). Then stir in chips until melted. Add peanuts and drop by spoonfuls onto wax paper. Cool. Makes 3 pounds.

NOTE: For ALMOND CLUSTERS add salted almonds whole or chopped.

FUDGE SQUARES

1 12 oz. pkg. chocolate chips
1 6 oz. pkg. butterscotch chips
1 can sweetened condensed milk
1 tsp. vanilla extract
¾ c. pecans, chopped

Melt chocolate chips with condensed milk in top of double boiler over hot (not boiling) water. Stir until mixture begins to thicken. Remove from heat, add nuts and vanilla. Beat well. Line bottom of nine-inch pan with foil. Spoon mixture into pan and spread. Decorate with nuts. Chill until firm. Cut in squares.

FANTASY FUDGE

3 c. sugar
¾ c. butter
⅔ c. canned milk
1 12 oz. pkg. chocolate pieces
1 7 oz. jar marshmallow creme
1 c. chopped nuts
1 tsp. vanilla

Combine sugar, butter, and milk in heavy pan. Bring to full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat. Remove from heat, stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla. Beat until well blended. Pour into greased 13x9-inch pan. Cool at room temperature. Cut into squares. Makes about 3 pounds.

CHOCOLATE ALMOND SQUARES

5 c. milk chocolate wafers
½ c. milk
¾ c. marshmallow creme
2½ c. chopped toasted almonds, divided

Melt chocolate to 110°. Scald milk. Add hot milk and marshmallow creme to melted chocolate, beating until smooth. Stir in 1½ cups almonds. Spread in a buttered 8-inch square pan. Sprinkle remaining almonds over top and press in. When set, cut into squares. Makes about 48 pieces.

CHOCOLATE TURTLES

1 pkg. caramels
2 Tbsp. canned milk
2 c. pecans
chocolate for dipping

Melt caramels and milk in top of double boiler. Add pecans. Cool until mixture will hold shape when spooned out. Drop by spoonfuls onto buttered cookie sheet. Cool. Dip in chocolate. Cool on wax paper.

EASY MALTED MILK BALLS

1 c. white chocolate coating
2 c. malted milk powder
dark chocolate for dipping

In the top of a double boiler, melt white chocolate coating over hot, not boiling water. Set aside. Measure malted milk powder into a small bowl. Add 10 to 12 Tbsp. of the melted white chocolate to the powder, or enough powder to form balls. Make into ½-inch balls and chill. Dip balls in dark melted chocolate.

CEREAL NUT CANDY

½ lb. semisweet chocolate
1 c. Wheaties
½ c. coconut
1 tsp. vanilla
½ c. crushed salted peanuts

In the top of a double boiler, melt chocolate over hot, not boiling, water. Stir in remaining ingredients. Drop by spoonfuls onto waxed paper. Refrigerate until firm.

MALLOW CUPS

1 lb. chocolate, melted
2 c. marshmallow creme

Melt chocolate in double boiler over hot water. Line medium-size paper candy cups with melted chocolate, and chill in freezer. Remove and fill with marshmallow creme to within 1/16" of top. Completely seal top with additional melted chocolate. Chill.

EASY PECAN ROLLS

1 (7 oz.) marshmallow creme
1 (1 lb.) powdered sugar
1 tsp. vanilla
¼ tsp. butter flavoring
1 16 oz. pkg. caramels
2 Tbsp. heavy cream
chopped pecans

Combine marshmallow creme, powdered sugar, and flavorings. Knead until all sugar is thoroughly blended. Shape into 8 rolls. Wrap each in plastic and freeze. Melt caramels and cream in the top of a double boiler. Dip candy rolls in caramel and roll in chopped pecans. Wrap tightly and store in a cool, dry place.

SPECIAL K CANDY

1 c. syrup
1 c. sugar
1 c. crunchy peanut butter
4 c. "Special K" cereal

Combine syrup and sugar, and bring to boil, take off stove and immediately add peanut butter. Stir until well mixed, working fast. Pour over cereal. Drop by spoonfuls on buttered plate.

HAY STACKS

1 6 oz. pkg. caramel chips
1 6 oz. pkg. chocolate chips
2 c. salted peanuts
2 c. Chinese noodles (crush a little)

Melt the caramel and chocolate chips in top of double boiler. Add Chinese noodles and peanuts. Drop by teaspoonfuls on wax paper.

NOTE: You can use broken stick pretzels instead of Chinese noodles.

#1 QUICK CANDY

1 c. toasted sliced almonds
1 c. roasted peanuts
1 c. sugared crunch cereal
1 c. crisp rice cereal
1 c. white miniature marshmallows
1 lb. white or dark chocolate

In a large bowl combine all ingredients except chocolate. Melt the chocolate and pour over all ingredients. Mix and drop by spoonfuls onto waxed paper. Makes about 50 candies.

PEANUT BRITTLE

½ c. hot water
2 c. sugar
1 c. white syrup
2 c. raw Spanish peanuts
1 Tbsp. butter
1 tsp. vanilla
2 heaping tsp. soda

Combine hot water, sugar and syrup, and cook at a rolling boil until it spins a thread (about 15 minutes), using a 3-quart pan. Then add raw Spanish peanuts. Cook until syrup is golden brown (about 15 minutes). Then add butter, vanilla and soda in that order. After adding soda, stir "vigorously" (about a dozen times) until it foams up well. Pour out into pan quickly — DO NOT STIR — just let it spread out as it will. I use two cookie sheets for one batch.

POPCORN BRITTLE

2 c. sugar
¾ c. corn syrup
¼ c. molasses
½ c. water
¼ tsp. cream of tartar
2 Tbsp. butter
½ tsp. baking soda
1 qt. popped corn

Cook all ingredients except butter, soda, and corn to 272° or until a small amount of syrup will crack when tested in cold water. Add butter and soda, blend and stir in popped corn. Pour into buttered shallow pan. When cold, break into pieces.

NOTE: Puffed cereals or cereal flakes may be used in place of popped corn.

PECAN BRITTLE

4 c. sugar
2 sticks butter
1 c. water
pecans

Cook without stirring, in pan. Cook till light brown. Spread pecans on cookie sheet, then pour syrup over pecans. Can add coconut.

HONEY TAFFY

2 c. sugar
2 c. honey
⅔ c. cold water
dash of salt

Boil sugar, honey and water to brittle stage (288°). Add salt. Put in buttered dish to cool, pull until white. Shape into strips and cut into pieces.

LOUISIANA PRALINES

2 c. brown sugar, firmly packed
dash of salt
¾ c. evaporated milk
1 Tbsp. butter
2 c. pecan halves

Mix sugar, salt, milk and butter in a heavy pan. Cook and stir over low heat until sugar dissolves. Add pecans. Cook over medium heat to soft ball stage (234°), stirring constantly. Remove from heat. Cool 5 minutes. Stir rapidly until mixture begins to thicken and coat pecans lightly. Drop quickly from a teaspoon onto lightly buttered sheet. Cool until set. Makes about 40.

NOTE: If mixture stiffens and loses shine, stir in a few drops of hot water until correct consistency.

PEANUT BUTTER-MARSHMALLOW EGGS

1½ c. butter, softened
5 to 6 c. sifted powdered sugar
1 c. peanut butter
1 7½ oz. jar marshmallow creme
2 tsp. vanilla
chocolate for dipping

Cream butter and 2 cups powdered sugar in large bowl until light and fluffy. Add peanut butter, marshmallow creme and vanilla. Blend well. Gradually add remaining powdered sugar, mix to consistency that can be easily handled. Form into egg shapes. Dip eggs in chocolate and let stand until firm. Makes about 75 eggs.

PEANUT CLUSTERS

6 oz. semisweet chocolate
⅔ c. sweetened condensed milk
1 tsp. vanilla
1½ c. Spanish peanuts

In the top of a double boiler, melt chocolate over hot, not boiling, water. Remove from heat and add remaining ingredients. Mix together well, drop by spoonfuls onto waxed paper.

QUICK PEANUT BUTTER CANDY

1 c. light corn syrup	melted sweet chocolate
¾ c. peanut butter	

Place syrup in a small pan. Boil until syrup turns golden brown. Pour hot syrup over peanut butter, beating on medium speed of mixer until combined. Immediately turn out on a buttered cookie sheet and pat out to ¼" thickness. When cool, spread one side with melted chocolate, let chocolate harden, then turn candy over and spread other side with chocolate. Break or cut into pieces.

ROCKY ROAD ROLLS

1 12 oz. pkg. chocolate bits	2 c. nuts, chopped
2 Tbsp. butter	small pkg. miniature marshmallows
14 oz. can Eagle Brand milk	

In double boiler melt chocolate, milk and butter. Pour over nuts and marshmallows. Mix. Form into rolls, use wax paper or foil to roll candy. Chill.

HEATH CANDY

2 lbs. chocolate	1 c. Heath pieces

Melt chocolate in double boiler over hot water (not boiling). Add Heath pieces and spoon mixture into paper candy cups or spread out on waxed paper. Place another sheet of waxed paper on top. Roll with rolling pin to thin candy. Let set, break into pieces.

VARIATIONS: You can buy several colors of chocolate and crunchy candy bits or make your own, to come up with a variety to please everyone — Peppermint, Cinnamon, Toffee, etc.

NUT CARAMELS

1 c. evaporated milk	1 c. corn syrup
¼ c. butter	¼ tsp. vanilla
1 c. sugar	1 c. pecans, chopped

In small saucepan, heat butter and milk until butter is melted. In separate pan cook sugar, syrup and salt over medium heat until it reaches firm-ball stage (244°), stirring often. Slowly stir in milk, so sugar mixture does not stop boiling. Stirring constantly, cook mixture until it reaches firm-ball stage again. Remove pan from heat and stir in vanilla and pecans, mix well. Pour into 8" buttered pan. When firm, turn out onto waxed paper. Cut caramel in 1" squares and wrap in plastic wrap. Makes about 60.

AMBER MARMALADE

1 orange
1 grapefruit
1 lemon
sugar
⅛ tsp. salt

Remove the peel from orange, grapefruit and lemon. Slice peel very thin, add 1 quart cold water and parboil 5 minutes. Drain off water and repeat procedure 2 more times. Cut fruit into thin slices, remove seeds and white membrane. Combine pulp with drained, parboiled peel. To each pressed measure of this mixture of pulp and peel, add twice the amount of water and boil rapidly for about 40 minutes. Measure this mixture and add the same amount of sugar. Add ⅛ tsp. salt to bring out the flavor. Boil fruit and sugar rapidly for 25 minutes or until the right consistency. Stir and pour into hot sterilized jelly glasses. Cover with paraffin.

TOMATO PRESERVES

3½ lbs. tomatoes
(cherry tomatoes are best)
2 lemons
4½ c. sugar
2 tsp. ginger
½ tsp. salt

Wash tomatoes, unpeeled. Set aside. Thinly slice lemons, and boil in ½ cup cold water until tender, about 20 minutes. Combine lemons, sugar, ginger (fresh ground ginger root is great but powdered ginger is most used). Add salt. Add the tomatoes and boil until thick. Stir to prevent sticking. Skim off froth and can in sterilized jars or glasses.

DILL PICKLES

3 qts. + 1 c. water
1 qt. cider vinegar
¾ c. pickling salt
1 clove garlic
1 Tbsp. dill or 1 fresh dill head
cucumbers

Heat water to boiling. Put cucumbers in large container (glass or crockery, not metal). Pour hot syrup over cukes. Let stand a day and next day pack in hot, sterilized jars. Add garlic, if desired, and dill. It is a good idea to put the dill and garlic in bottom of jar before putting in the cukes. Seal.

FROZEN CORN

6 c. fresh corn, cut from cob
1 c. water (accurate)
1 tsp. canning salt
3 tsp. sugar

Cook one minute and then set pan in ice water until corn is cool. Stir occasionally. Freeze in freezer bags or boxes. Best ever eaten.

VINEGAR-CANNED BEANS

7 qts. clean beans (snapped)
1 scant c. salt
1 c. cider vinegar

Snap beans and put in kettle. Add salt and vinegar. Cover beans with water. Bring to a boil and cook 10 minutes. Have jars washed and scalded. Fill jars to within ½" of the top with beans, then use the liquid that you cooked the beans in to fill the jars. Seal at once. This makes 5 quart jars. When you are ready to serve, just empty off the liquid, rinse beans with water, add a little fresh water and ham or bacon. Cook until tender.

RASPBERRY JELLO AND RHUBARB JAM

4 c. cut up rhubarb
4 c. sugar
1 pkg. (3 oz.) raspberry jello

Cook rhubarb until done. Add sugar and stir until dissolved. Add jello. Pour into sterilized jars or glasses.

FAVORITE CHILI SAUCE

18 tomatoes
2 green peppers
2 medium onions
1½ c. sugar
2 c. cider vinegar
2 tsp. salt
1 tsp. ground cinnamon
½ tsp. ground cloves
1 tsp. allspice

Peel, core and chop tomatoes and peppers. Chop onions fine. Combine all ingredients. Boil slowly 4 hours or until sauce is thick. Stir frequently. Fill boiling hot into hot sterilized jars. Seal.

GOOD BEET PICKLES

3 c. cider vinegar
5 c. sugar
cloves, if desired
beets

Cook beets with 1 inch stems left on, with water to cover. When tender, skin and place in simmering sugar and vinegar syrup. Pack in hot sterile jars and cover with syrup. You may add 1 clove to each jar, if desired. Syrup covers 6 pints.

SPICY PICKLE CHUNKS

1 qt. kosher-style pickles
2 c. sugar
½ c. cider vinegar
1 Tbsp. pickling spices

Drain pickles and cut into chunks. Combine sugar, vinegar and spices in saucepan. Bring to a boil, stirring until sugar dissolves. Pack pickles in jar and add hot mixture. Cover, cool, then refrigerate.

STRAWBERRY MARMALADE

2 small oranges
5 c. quartered strawberries
5½ c. sugar
1 6 oz. bottle fruit pectin

Cut unpeeled oranges into quarters and remove seeds. Grind peel and chop pulp, reserving any juice. Combine oranges, juice, strawberries and sugar in a large pan. Place over heat and bring to a full rolling boil, continue to boil rapidly for 1 minute, stirring constantly. Remove from heat and immediately add the pectin, stirring to mix. Skim off foam with a metal spoon. Continue to stir and skim for 5 minutes. Fill hot, sterilized jars and adjust caps. Makes about 6½ pints.

RED BEET JELLY

3 c. beet juice
1 pkg. fruit pectin
4 c. sugar
1 3 oz. pkg. wild raspberry jello

Add pectin to juice. Bring to boil. Put in jello and sugar and bring to a hard rolling boil. Boil 4 minutes. Skim off foam. Let stand 1 minute before pouring into jelly glasses.

NOTE: You can use part water for beet juice.

STRAWBERRY JAM

1¾ c. crushed strawberries
(about 1 qt.)
4 c. sugar
1½ Tbsp. lemon juice
½ bottle fruit pectin

Thoroughly mix strawberries with sugar, and let stand for 10 minutes. Combine lemon juice with pectin and add to fruit mixture. Stir all ingredients for 3 minutes. Makes 5 cups of jam. Ladle the jam into scalded jars, (8 oz. or smaller, with screw tops). Or use plastic containers (with snap lids). Cover right away and let stand at room temperature for 24 hours to set. Keep what you can eat in the refrigerator, and freeze the balance.

APRICOT OR PEACH JAM

peaches or apricots
sugar

Cut peaches in quarters. Cook in almost no water on low heat until soft. Press through colander. Add 1 cup of sugar for each cup of mashed peaches. Return to heat, cooking until thick. Place in plastic containers or sterilized jars with lids and refrigerate.

NOTE: You can use plastic margarine containers with lids which come in several sizes.

GRAPE JELLY

4 c. grape juice, unsweetened, or
3½ lbs. grapes + ½ c. water
7 c. sugar
½ bottle liquid pectin

Sort, wash and remove grapes from stems. Crush and add ½ cup water. Cover and bring to a boil. Reduce heat, simmer 10 minutes. Cool. Press through colander or squeeze in cheese cloth to remove juice. Measure juice into kettle. Stir in sugar, bring quickly to rolling boil that can't be stirred down. Add pectin and return to boil. Boil 1 minute. Remove from heat, skim off foam quickly. Pour into sterilized containers and seal. Fills about eight 8 oz. containers.

FREEZER-FRESH STRAWBERRY JAM

2 c. crushed strawberries
4 c. sugar
¾ c. water
1 box powdered pectin

Mix strawberries and sugar in a bowl. Bring water and pectin to a boil, boil 1 minute, stirring all the time. Add pectin mixture to fruit and stir 3 minutes. Pour into jars or other containers Let stand at room temperature for 24 hours, then freeze. Makes 3 pints.

OLD FASHIONED APPLESAUCE

16 cooking apples
1 c. sugar or to taste
2 tsp. cinnamon

Wash and pare, quarter and core apples. Add water about ½" deep in a large heavy pan. Cover and cook on low 30 minutes or more until apples are tender but not mushy. Stir in sugar and cinnamon until dissolved. Press through colander. Heat until thick. Put into scalded jars and seal or place jars in refrigerator. Makes about 2 quarts.

GRAPE JELLY WITHOUT SUGAR

2 c. unsweetened grape juice
1 c. water
½ c. tapioca
artificial sweetener equal to 3 c. sugar

Mix ingredients and let set for 5 minutes to allow tapioca to soften. Bring mixture to a boil. Boil for one minute. Skim off foam. Pour into sterilized jars and seal. Any juice can be used if it is not sweetened.

TOMATO JUICE

tomatoes
salt
sugar

Use firm ripe tomatoes. Wash thoroughly, cut in pieces and cook until soft. Press through colander to remove skin and seeds. Reheat to simmering, add 1 tsp. salt and 2 tsp. sugar to each quart. Pour in hot sterile jars. Process 15 minutes in hot water bath.

RHUBARB JAM

5 c. rhubarb, cut fine
4 c. sugar or to taste
1 3-oz. pkg. wild strawberry gelatin
1 sm. pkg. strawberry Kool-Aid

Put sugar over rhubarb and let set overnight. Cook over low heat until soft. Remove from heat, add gelatin and Kool-Aid. Mix well until all powder is dissolved. Pour into pint jars and seal.

FROZEN CUCUMBER PICKLES

2 qt. unpeeled sliced cucumbers
1 sliced onion
2 Tbsp. salt
1½ c. sugar
½ c. white vinegar

Mix cucumbers, onion and salt. Cover with water. Mix and let set 2 hours. Drain. Add sugar and vinegar. Mix together well and refrigerate 24 hours, then put in containers and freeze. Ready to use after 3 days.

HOMEMADE SEASON SALT

½ c. salt
¼ c. garlic salt
¼ c. onion salt
1 tsp. pepper
1 tsp. paprika
½ tsp. oregano
½ tsp. ginger
½ tsp. dry mustard
½ tsp. mace
½ tsp. cayenne pepper

Combine all ingredients in order as listed, mixing well. Store in a tightly closed jar.

FREEZING FRUITS & VEGETABLES

Select fruits and vegetables that have reached prime eating quality for freezing since freezing maintains the flavor and quality. Blanch fresh vegetables to help retain flavor and appearance. Water is best for blanching most vegetables, but broccoli, sweet potatoes, and winter squash may be steamed or water blanched. Freeze strawberries individually on a cookie sheet, then place in a container and return to freezer. This will allow you to remove as many as needed.

CRANBERRY JELLY

1 lb. cranberries
1 c. boiling water
2¼ c. sugar

Cook berries in boiling water over medium heat, stirring constantly until berries burst open and mixture thickens, about 6 minutes. Press mixture through sieve. Add sugar, stir until dissolved and pour into prepared jars, cover and refrigerate.

ELSIE'S LIME PICKLES

7 lbs. sliced cucumbers
2 c. lime (slack)
2 gal. water
2 qts. vinegar
1 Tbsp. salt
1 tsp. pickling spice
9 c. sugar
1 tsp. whole cloves
1 tsp. celery seed
green food coloring

Soak cucumbers in lime and water for 24 hours. Drain off lime water and wash 3 or 4 times in cold water. Be sure all lime is washed off. Soak for 3 hours in clear cold water. Mix vinegar, salt, pickling spice, sugar, cloves and celery seed. Pour this mixture over cucumbers and soak over night. (I put all the spices in a cloth bag.) Add green food coloring by drops to taste. Put on to heat and let simmer for 30 or 40 minutes. Put in jars.

HOT DOG OR HAMBURGER RELISH

cucumbers to make 4 qts. ground
4½ lbs. onions, ground
3 Tbsp. salt
6 c. sugar
6 c. vinegar
2 tsp. mustard seed
2½ tsp. celery seed
1½ tsp. turmeric
¾ tsp. ground cloves
green food coloring

Cut out seeds and grind cucumbers with onions. Add salt and let stand for 2 hours. Drain and squeeze all juice out using a cheesecloth or tea towel. Cook sugar, vinegar, mustard seed and celery seed, then add turmeric and cloves. Stir syrup and bring to a boil. Add cucumbers and onions. Boil 7 minutes. Add several drops food coloring. Seal in hot jars and process in boiling water bath for 10 minutes.

CANDIED DILL PICKLES

1 qt. dill pickles
3 c. sugar
⅔ c. tarragon or cider vinegar
2 Tbsp. mixed pickling spices

Combine sugar, vinegar and spices in a pan. Bring to a boil and boil for 1 minute. Cool slightly. Drain pickles, discarding the juice in which they were packed. Cut pickles into ¼″ slices and repack in quart jar. Strain out pickling spices and pour warm syrup over pickles. Store in refrigerator for 1 week before using. Makes 1 quart.

FREEZING BREADS, ROLLS, ETC.

BAKED BEFORE FREEZING: Use your favorite recipes, bake as usual, cool the breads to room temperature. Wrap and seal family-sized amounts in moisture-vapor-proof materials. Always wrap commercially baked products, too — even though they are packaged. Polyethylene bags are very coonvenient for this purpose.

Breads may be sliced before freezing, if desired. Freeze French bread sliced, buttered and wrapped in foil — ready for heating and serving.

THAWING AND SERVING: Baked breads thaw quickly at room temperature. Allow them to defrost in their own original wrappings to prevent condensation of moisture on the crust. Sliced breads may be toasted without previous thawing.

To warm breads and rolls for serving, wrap in foil and place in oven set at 250-300° for 15 minutes.

PUMPKIN

Any deep yellow pie variety pumpkin of rich yellow color, high flavor, and smooth consistency when cooked. Wash and cut into pieces, removing the seeds. Cook until tender in pan, pressure cooker, or in oven set at 350°. Then scoop pumpkin from rind, mash or put through a ricer or strainer. Cool, package and freeze promptly.

CHART OF EQUIVALENTS

4 medium apples, sliced	4 cups
3 medium bananas, mashed	1 cup
3 oz. cream cheese	6 Tbsp.
6 oz. pkg. chocolate, semisweet chips	1 cup
1 oz. chocolate, unsweetened	1 square
½ cup cream, heavy	1 cup whipped
8 oz. cream, sour	1 cup
12 squares graham cracker crumbs	1 cup
1 large lemon (lemon juice)	3 Tbsp.
6 oz. can evaporated milk	⅔ cup
3½ -4 oz. can nuts	1 cup
3 medium oranges (orange juice)	1 cup
8 peaches, fresh, sliced	4 cups
15 oz. pkg. raisins	3 cups
1 lb. rhubarb, 1 inch pieces	3 cups
1 pt. strawberries, sliced	2 cups
1 lb. surefine sugar	2 cups
1 lb. box brown sugar, firmly packed	2¼ cups
1 lb. powdered sugar	4 cups unsifted (4¾ cups sifted)
1 lb. granulated sugar	2⅓ cups
1 cup raw rice	3½ cups cooked
Macaroni	doubles itself when cooked
Noodles	grow ⅓ when cooked
8 to 10 egg whites	1 cup
12 to 14 egg yolks	1 cup
16 marshmallows	¼ pound
¼ lb. butter	½ cup
1 lb. shortening	2½ cups

Dash	about ⅛ tsp.
1 Tbsp.	3 tsp.
4 Tbsp.	¼ cup
5⅓ Tbsp.	⅓ cup
8 Tbsp.	½ cup
12 Tbsp.	¾ cup
16 Tbsp.	1 cup
1 fluid oz.	2 Tbsp.
1 cup	½ pint (liquid)
2 cups	1 pint
2 pints (4 cups)	1 quart
4 quarts	1 gallon
16 ounces	1 pound

CONTENTS OF CANS

size	avg. contents
6 oz.	¾ cup
8 oz.	1 cup
picnic	1¼ cups
#300	1¾ cups
#1 tall	2 cups
#303	2 cups
#2	2½ cups
#2½	3½ cups
#3	4 cups
46 oz.	5¾ cups
#10	12-13 cups

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn golden brown:

345° - 355°	65 seconds
355° - 365°	60 seconds
365° - 375°	50 seconds
375° - 385°	40 seconds
385° - 395°	20 seconds

TABLE OF PROPORTIONS

Gelatin (unflavored) - 1 Tbsp. thickens 2 cups liquid

Salt

Soups & Sauces	1 tsp. to 1 qt. sauce
Dough	1 tsp. to 4 cups flour
Cereals	1 tsp. to 2 cups liquid
Meat	1 tsp. to 1 lb. meat
Vegetables	½ tsp. using 1 qt. water

TABLE OF SUBSTITUTIONS

Instead of . . .	. . . you may use
1 tsp. baking powder	¼ tsp. baking soda and ½ tsp. cream of tartar
1 Tbsp. cornstarch, for thickening	2 Tbsp. flour (approx.)
1 cup cake flour, sifted	1 cup sifted all-purpose flour less 2 Tbsp.
1 cup butter	1 cup margarine, OR ⅞ to 1 cup hydrogenated fat and ½ tsp. salt, OR ⅞ cup lard and ½ tsp. salt
1 cup heavy cream	⅓ cup butter and ¾ cup milk
1 cup light cream	3 Tbsp. butter and ¾ cup milk
1 cup milk	½ cup evaporated milk and ½ cup water, OR 4 Tbsp. powdered milk and 1 cup water
1 cup sour milk	1 cup sweet milk and 1 Tbsp. vinegar or lemon juice
1 cup skim milk	4 Tbsp. nonfat dry milk plus 1 cup water
1 whole egg, for thickening or baking	2 egg yolks, OR 2 Tbsp. dried whole egg plus 2½ Tbsp. water
1 square unsweetened chocolate, 1 oz.	3 Tbsp. cocoa plus ½ tsp. shortening
1 cup canned tomatoes	1⅓ cups cut-up fresh tomatoes, simmered 10 minutes
1 cup honey	1¼ cup sugar plus ¼ cup liquid (reverse this by subtracting liquid from the recipe when using honey instead of sugar)
1 Tbsp. flour	½ Tbsp. cornstarch, OR 2 tsp. quick-cooking tapioca, OR 2 egg yolks
¼ cup dry bread crumbs	¼ cup cornmeal, OR ⅔ cup rolled oats, OR 1 cup soft bread crumbs, OR ¼ cup cracker crumbs
1 can (1½ cups) sweetened condensed milk	½ cup hot water, ¼ cup melted butter, 1 cup plus 2 Tbsp. instant nonfat dry milk, ¾ cup granulated sugar — mix until smooth. Cool.
½ cup catsup	½ cup tomato sauce, 2 Tbsp. sugar, 1 Tbsp. vinegar, and ⅛ tsp. ground cloves
3 cups tomato juice	1½ cups tomato sauce and 1½ cups water, OR 1 6 oz. can tomato paste, 3 cans water, and dashes of salt and sugar
1 Tbsp. tomato paste	1 Tbsp. catsup
1 cup tomato puree	½ cup tomato paste and ½ cup water
1 cup tomato sauce	1 can tomato paste, 1½ cans water, and dashes of salt and sugar
1 tsp. worcestershire sauce	1 Tbsp. soy sauce and dash hot pepper sauce
few drops hot pepper sauce	dash cayenne or red pepper
1 tsp. lemon juice	½ tsp. vinegar
1 Tbsp. fresh herbs	1 tsp. dried (herbs dried for more than a year may not be as flavorful, so amount used may be increased)
1 Tbsp. fresh ginger	1 tsp. powdered or 1 Tbsp. candied ginger with sugar rinsed off
1 tsp. allspice	½ tsp. cinnamon and ⅛ tsp. ground cloves
1 tsp. baking powder	¼ tsp. baking soda and ⅜ tsp. cream of tartar
1 small onion	1 Tbsp. instant minced onion, OR ¼ cup frozen chopped onion, OR 1 tsp. onion powder
1 medium clove garlic	½ tsp. powdered, OR 1 tsp. garlic salt (reduce added salt by ½ tsp.)
Pancake syrup	1 cup brown sugar, ½ cup sugar, ¾ cup water, and 1 Tbsp. butter
tartar sauce	2 tsp. grated onion and 1 cup pickled sandwich spread
shrimp sauce	1 Tbsp. horseradish and 1 cup catsup

WHEN YOU WANT ½ OF A RECIPE

use these equivalents

CUPS	
½ of ¼ cup	2 Tbsp.
½ of ⅓ cup	2 Tbsp. + 2 tsp.
½ of ½ cup	¼ cup
½ of ⅔ cup	⅓ cup
½ of ¾ cup	6 Tbsp.
TABLESPOONS	
½ of 1 Tbsp.	1½ tsp.
½ of 3 Tbsp.	1 Tbsp. + 1½ tsp.
½ of 5 Tbsp.	2 Tbsp. + 1½ tsp.
½ of 7 Tbsp.	3 Tbsp. + 1½ tsp.
TEASPOONS	
½ of 1 tsp.	½ tsp.
½ of ¾ tsp.	⅜ tsp.
½ of ½ tsp.	¼ tsp.

WHEN YOU WANT ⅓ OF A RECIPE

use these equivalents

CUPS	
⅓ of ¼ cup	1 Tbsp. + 1 tsp.
⅓ of ⅓ cup	1 Tbsp. + 2⅓ tsp.
⅓ of ½ cup	2 Tbsp. + 2 tsp.
⅓ of ⅔ cup	3 Tbsp. + 1⅔ tsp.
⅓ of ¾ cup	¼ cup
TABLESPOONS	
⅓ of 1 Tbsp.	1 tsp.
⅓ of 2 Tbsp.	2 tsp.
⅓ of 5 Tbsp.	1 Tbsp. + 2 tsp.
⅓ of 7 Tbsp.	2 Tbsp. + 1 tsp.
TEASPOONS	
⅓ of ½ tsp.	pinch
⅓ of ¼ tsp.	pinch

HELPFUL HINTS

- For a nice decoration on white frosting, shave colored gum drops very thin and stick on. They will curl like little roses.
- For crumb toppings for casseroles use crushed potato or corn chips, crushed breakfast cereal (non-sweet varieties) or crushed cracker crumbs. You'll give the recipe additional flavor if you use cheese or other party crackers instead of saltines.
- If you sift flour onto waxed paper you will have less difficulty in pouring it back into the sifter. Flour does not stick to waxed paper.
- Table syrup — boil together 1 pound brown sugar and 1 cup water for 10 minutes.
- Cake topping — combine ½ cup granulated sugar, ½ cup chopped nuts, ¼ cup butter and 1 teaspoon cinnamon. Sprinkle over hot cake and bake 10 minutes longer. Serve warm.
- For buttermilk or sour milk, add a tablespoon of lemon juice or vinegar to a cup of milk — fresh, evaporated or nonfat dry.
- To use cocoa instead of unsweetened cooking chocolate: For each ounce of chocolate needed, use 3 tablespoons unsweetened cocoa plus 1 tablespoon butter, margarine or shortening. I've even used sweetened cocoa mix by subtracting sugar from the recipe.
- Glazed ham — sprinkle or sieve brown sugar over a baked ham. Return to oven until sugar is partially melted and ham is glazed.
- Cinnamon toast — sprinkle buttered toast with a mixture of ¼ cup sugar and 1 tablespoon cinnamon. Broil until lightly browned.
- Freeze leftover coffee in an ice cube tray. These coffee cubes come in handy on those rushed mornings when the coffee is too hot to drink.
- When making cake icing or candy consisting of milk or cream and sugar, add one teaspoon of table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and will not become sugary.

- Shortly before taking cupcakes from the oven, place a marshmallow on each for the frosting.
- Freeze left over broth in one-cup lots to use later.
- When making a cake always add 2 Tbsp. of boiling water to the butter and sugar mixture. This makes a fine textured cake.
- Do not grease the sides of baking pans.
- To cut a fresh cake, use a wet knife.
- Use a potato masher to mark and flatten peanut butter cookies.
- Dip your knife in very hot water occasionally when trying to spread gooey icing.
- Bits of egg yolk sneak into your egg whites? Moisten a cloth with cold water, touch it to the yolk. It will cling and can be pulled right out.
- Spread 8 ounces of salted nuts on a shallow dish and heat in the oven for about 1 minute. Serve, you will be surprised how crisp and fresh they will taste.
- Cooling meringue very slowly will avert a weeping problem. Just leave it in the oven as it cools, with the door ajar.
- Colored sugar — stir food coloring into granulated sugar to make desired color. Spread on waxed paper to dry. Store in tight containers. (6 drops of color — pastel, 12 drops — medium tone, 24 drops — dark color).
- When a recipe calls for molasses or other sticky syrups, butter the measuring cup and your rubber spatula for no-stick ease.
- To shell Brazil nuts the easy way put them in the freezer and freeze them. Shells just pop off when you crack them. Meats are whole and fine.
- Overripe bananas may be frozen for use in banana cakes or breads.
- Crystallized syrups and honey can be restored by heating them gently. Stand them in a bowl of hot water.
- Sugar blended a couple of minutes makes powdered sugar.
- Wrap "chewy" candies, such as caramels, individually in plastic wrap to prevent them from becoming sticky.
- Keep creamy-type candies such as fudge or fondant fresh for several weeks by wrapping in waxed paper, plastic wrap, or aluminum foil, then store in tightly covered container. Candies keep best when stored in a cool dry place.
- To give chocolate a shiny, hard coating, add 1 to 2 tablespoons melted parafin wax to chocolate.
- Make 1 cup of fine crumbs with either 28 saltine crackers, or 4 slices bread, or 14 square graham crackers, or 22 vanilla wafers.

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